



The Garden House
Restaurant

Sunday Set Menu

Starters

Crispy Polenta Squid

Purple shiso | samphire

Butternut Squash & Lime Soup

Crispy sage | pumpkin seeds

Heirloom Tomato Bruschetta

Basil | focaccia

Mains

Roasted Ribeye of English Beef

Yorkshire pudding | trimmings

Fresh Fish of the Day

Local market vegetables

Ironbark Pumpkin

Feta cheese | sunflower mustard | mint

Puddings

Sticky Toffee Pudding

Toffee sauce | crème fraiche ice cream

Passion Fruit Cheesecake

Coconut ginger granola

Cheese Selection

Chutney | fruit loaf

Sides

50/50 mash potato	7	Charred broccoli chilli garlic	7
Roasted parsnips thyme & honey glaze	6	Seasonal mixed leaf salad house dressing	7
Wild rocket salad shaved parmesan	7	Skin on fries rosemary oil	6
Roasted chantenay carrots rosemary gremolata	7	Brussels sprouts pancetta chestnuts	8

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.

We are very grateful for any feedback.