



The Garden House  
Restaurant

## Weekday Lunch Menu

2 courses 45 / 3 courses 55

### Starters

**Crispy Polenta Squid**

Purple shiso | samphire

**Butternut Squash & Lime Soup**

Crispy sage | pumpkin seeds

**Heirloom Tomato Bruschetta**

Basil | focaccia

### Mains

**Corn Fed Chicken Milanese**

Sautéed spinach | sunny-side up Burford Brown egg

**Grilled Line-caught Sea Bream**

Autumn-season market vegetables | chimichurri

**Risotto**

Parsnips | shaved parmesan

### Desserts

**Chocolate Brownie**

Vanilla bean ice cream

**Cookie Sandwich**

Salted caramel ice cream

**Hampshire Tunworth Cheese**

Chef's accompaniments

### 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

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.