



The Garden House
Restaurant

Picnic Menu



Cocktails

Peach Bellini

Peach puree | peach & almond bitters |
blood orange | yuzu | vanilla syrup

Rose Garden

Tapatio tequila blanco | Cointreau | fresh lime juice |
Whispering Angel | rose syrup

The White Lotus

White falernum rum | Silent Pool gin | Seedlip grove |
rosemary & elderflower cordial | fresh lemon juice |
rhubarb bitters

Amalfi Sour

Limoncello | Sipsmith gin | vanilla syrup |
fresh lemon juice | egg white

Mocktails

Rose and Mary

Seedlip garden | fresh lime juice |
homemade rosemary syrup

Gardini

Seedlip grove | elderflower cordial | fresh lemon juice

Baby Colada

Orange juice | pineapple juice | coconut milk |
fresh lime juice | orgeat syrup

Apple Pie

Cloudy apple juice | fresh lemon juice | caramel syrup

All dishes are served to share...

Sausage Rolls

Hampshire pork | smoked bacon | wholegrain mustard

Scotch Eggs

Burford brown hen's egg | Hampshire pork | truffle mayo

Lobster Quiche

Cornish lobster | puff pastry | dill

Charcuterie & Cheese Board

Prosciutto | beef bresaola | pickles
Godminster cheddar | Hampshire tunworth | quince

Sandwich Selection

John Ross smoked salmon | lemon dill crème fraiche
Coronation chicken | baby gem lettuce
Hay-smoked goats cheese | cucumber

Yorkshire Strawberries

Clotted cream

Scones

Garden House jams

Summer Tarts

Lemon curd | summer berries

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 13.5% service charge will be added to your bill. We are very grateful for any feedback.

