



The Garden House Restaurant

Set Menu

Starters

Crispy Polenta Squid

Purple shiso | samphire

White Asparagus Velouté

Chive oil

Heirloom Tomato Bruschetta

Basil | focaccia

Mains

Fresh Fish of the Day

Local market vegetables

Crispy Celeriac & Beetroot

Sunflower mustard | leek | tardivo

Lancashire Saddle of Lamb

Endive | pistachio salsa verde

Puddings

Sticky Toffee Pudding

Toffee sauce | crème fraîche ice cream

Rhubarb Tart

Vanilla | bay leaf ice cream

Cheese Selection

Chutney | fruit loaf

Sides

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| 50/50 mash | 8 | Charred broccoli chilli garlic | 8 |
| Wild rocket salad shaved parmesan | 8 | Grilled British asparagus chive oil | 9 |
| Tempura zucchini garden mint tzatziki | 8 | Skin on fries rosemary oil | 7 |
| Sauteed Spring vegetables garlic butter | 8 | Heritage tomato salad olives tarragon | 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 13.5% service charge will be added to your bill.

We are very grateful for any feedback.