

] /ibbles

Garden House Tomato & Olive Focaccia
Early harvest olive oil

Heirloom Tomato Bruschetta Basil | focaccia

Yellow Endive Selection of seeds | pecorino

Garden House Shallot Tarte Tatin
Rosary ash goats' cheese
Cured Sea Bass

Charred apricot | yellow peach | basil Artisanal Burrata & Meloncello

Marinated cantaloup | basil

Ragù Brasato di Manzo	
Slow roasted beef pappardelle tomato	

Strozzapreti Primavera Green asparagus | garden peas | garlic emulsion

Braised Hereford Short Rib of Beef House salad | chimichurri

Hampshire Pork Belly "Porchetta" Apple chutney | sauteed spinach

Lancashire Saddle of Lamb Glazed belly | endive | pistachio salsa verde

Corn-fed Chicken Confit garlic | red wine jus | choice of two sides

50/50 mash

Wild rocket salad | shaved parmesan

Tempura zucchini | garden mint tzatziki

Fennel salad | green apple | pink peppercorn mayo

9	Smoked Red Pepper Consommé Plum tomato jalapeno rosemary	11
14	Wild Mushroom Arancini & Truffle Mayo Aged parmesan chive	13
11	Crispy Polenta Squid Purple shiso samphire	14

Starters

16	Garden House Daily Antipasto Curated by our Chef	MVP
25	Wild Mushroom & Spinach Salad Broad beans whipped tofu wild rice	15
19	Hand Dived Orkney Scallop Samphire Italian nettle pesto	26

Dasta

28	Risotto al Granchio della Cornovaglia Cornish crab cherry tomato red chilli	29
26	Roasted Red Pepper Risoni Sun-dried tomato black olive basil	25

Mains

41	Pan Roasted Monkfish Smoked tomato courgette nasturtium	39
39	Cornish Dover Sole Lilliput capers parsley lemon	58
43	Crispy Celeriac & Beetroot Sunflower mustard leek tardive	27

To share

72

Hay-smoked Chateaubriand 110 Peppercorn sauce | choice of two sides

Gides 8

Charred broccoli | chilli | garlic Green beans | red pepper | toasted hazelnuts Skin on fries | rosemary oil Heritage tomato salad | olives | tarragon

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 stabilishment 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.