



The Garden House
Restaurant

Set Menu

Starters

Crispy Polenta Squid

Purple shiso | samphire

Wild Mushroom & Spinach Salad

Broad beans | whipped tofu | wild rice

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

Strawberry & Elderflower Tart

Wild strawberry sorbet | pistachio

Cheese Selection

Chutney | fruit loaf

Sides

8

50/50 mash

Wild rocket salad | shaved parmesan

Tempura zucchini | garden mint tzatziki

Fennel salad | green apple | pink peppercorn mayo

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 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.