

Nibbles

Garden House Tomato & Olive Focaccia Early harvest olive oil	9	Smoked Red Pepper Consommé Plum tomato jalapeno rosemary	11
Heirloom Tomato Bruschetta Basil focaccia	14	Wild Mushroom Arancini & Truffle Mayo Aged parmesan chive	13
Yellow Endive Selection of seeds pecorino	11	Crispy Polenta Squid Purple shiso samphire	14

Starters

Garden House Shallot Tarte Tatin Rosary ash goats' cheese	16	Garden House Daily Antipasto Curated by our Chef	MVP
Cured Sea Bass Charred apricot yellow peach basil	25	Wild Mushroom & Spinach Salad Broad beans whipped tofu wild rice	15
Artisanal Burrata & Meloncello Marinated cantaloup basil	19	Orkney Scallop Courgette Flower Taramasalata chive cod roe	24

Pasta

Ragù Brasato di Manzo Slow roasted beef pappardelle tomato	28	Risotto al Granchio della Cornovaglia Cornish crab cherry tomato red chilli	29
Baked Cannelloni & Garden Pea Ricotta garlic emulsion parmesan	26	Roasted Red Pepper Risoni Sun-dried tomato black olive basil	25

Mains

Braised Hereford Short Rib of Beef House salad chimichurri	41	Pan Roasted Monkfish Smoked tomato courgette nasturtium	39
Hampshire Pork Belly "Porchetta" Apple chutney sauteed spinach	39	Cornish Dover Sole Lilliput capers parsley lemon	58
Lancashire Saddle of Lamb Glazed belly endive pistachio salsa verde	43	Crispy Celeriac & Beetroot Sunflower mustard leek tardive	27

To share

Corn-fed Chicken Confit garlic red wine jus choice of two sides	72	Hay-smoked Chateaubriand Peppercorn sauce choice of two sides	110
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Sides

8

50/50 mash	Charred broccoli chilli garlic
Wild rocket salad shaved parmesan	Green beans red pepper toasted hazelnuts
Tempura zucchini garden mint tzatziki	Skin on fries rosemary oil
Fennel salad green apple pink peppercorn mayo	Heritage tomato salad olives tarragon