

Nibbles

Garden House Tomato & Olive Focaccia Early harvest olive oil	9	Roasted Sand Carrot Soup Garden rosemary carrot crisp	12
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
Seared Cornish Yellowfin Tuna Jerusalem artichoke basil cavolo nero	26	Wild Mushroom & Spinach Salad Broad beans whipped tofu wild rice	15
Artisanal Burrata & Butternut Garden sage rocket pesto	22	Hand Dived Orkney Scallop Corn espuma parmesan lemon thyme	28

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	Fresh Fish of the Day Local Market Vegetables	MVP
Hampshire Pork Belly "Porchetta" Apple chutney sautéed spinach	39	Cornish Dover Sole Lilliput capers parsley lemon	58
Lancashire Rack of Lamb Braised shoulder aubergine freekeh mint	45	Slow-Cooked Artichoke & Turnip Beetroot sunflower mustard variegated kale	30

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	Roasted parsnips thyme & honey glaze
Tempura zucchini tzatziki	Skin on fries rosemary oil
Fennel salad green apple pink peppercorn mayo	Heritage tomato salad olives tarragon