



The Garden House
Restaurant

Shate and Dine Menu

Starters

Roasted Heritage Carrot Soup

Garden rosemary | carrot crisp

Shallot Tarte Tatin

Rosary ash goats' cheese

Wild Mushroom & Spinach Salad

Chickpea | whipped tofu | wild rice

Mains

Chicken Milanese

Sauteed spinach | Burford Brown hen's egg

Fresh Fish of the Day

Local Market Vegetables

Slow Cooked Artichoke & Turnip

Beetroot sunflower mustard | variegated kale

Ducklings

Chocolate Brownie

Vanilla ice cream

Sticky Toffee Pudding

Toffee sauce | for di latte ice cream

Williams Pear & Almond Tart

Cinnamon espuma | toasted almonds

Sides

50/50 mash potato

Wild rocket salad | shaved parmesan

Tempura zucchini | tzatziki

Fennel salad | green apple | pink peppercorn mayo

Charred broccoli | chilli | garlic

Roasted parsnips | thyme & honey glaze

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.