



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

Slow-cooked Artichoke & Turnip

Sunflower mustard | variegated kale

Lancashire Rack of Lamb

Aubergine | freekeh

Puddings

Sticky Toffee Pudding

Toffee sauce | crème fraiche ice cream

Williams Pear & Almond Tart

Cinnamon espuma | toasted almonds

Cheese Selection

Chutney | seeded crackers

Sides

8

50/50 mash

Wild rocket salad | shaved parmesan

Roasted Delica squash | ricotta | sage

William's pear salad | walnut | gorgonzola

Charred broccoli | chilli | garlic

Roasted parsnips | thyme and 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.