

Garden House Shallot Tarte Tatin

Rosary ash goats' cheese

Artisanal Burrata & Butternut

Garden sage | rocket pesto

Garden House Daily Antipasto

Curated by our Chef

Wild Mushroom & Spinach Salad

Broad beans | whipped tofu | wild rice

British Corn-Fed Hen

Truffle butter | garlic | peppercorn sauce

Lancashire Leg of Lamb

Tarragon | mint sauce

Fresh Fish of the Day

Local Market Vegetables

Hereford Beef Rump

Thyme | rosemary | red wine jus

Hampshire Pork Belly

Sage | garlic | apple chutney

Slow-Cooked Artichoke Terrine

sunflower mustard | variegated kale

All roasts are accompanied with duck fat roast potatoes | Yorkshire pudding | thyme roasted carrots | creamed cabbage

Mains

Charred Broccoli | Chilli

Truffle Cauliflower Cheese | Telegio

Skin on Fries | Rosemary Oil

Wild Rocket Salad | Parmesan

Garden House Tiramisu

Cantuccini biscuit

Williams Pear Almond Tart

Cinnamon espuma | toasted almonds

Chocolate Mille Feuille

Dark chocolate | cocoa nib

Apple Tarte Tatin to share...

Calvados ice cream



Children's Sunday Doast Menu

Mibbles

Crudité & Hummus

Cucumber | carrots | peppers

Sourdough Bread

Served with butter

Mains

Traditional Sunday Roast

Choice of beef or grilled chicken

Served with roast potatoes | carrots | Yorkshire pudding | steamed broccoli

Cornish Cod Fish Fingers

Petit pois | skin on fries

Free-Range Chicken Milanese

Garden House salad | skin on fries

Penne Pasta & Parmesan Cheese

Bolognese | pomodoro | pesto

Sides

Petit pois

Skin on fries

Steamed broccoli

Dudding

Union Gelato & Sorbets (2 scoops)

A daily selection

Chocolate Chip Cookies

Gooey Chocolate Brownies

Seasonal Fruit Salad