



The Garden House
Restaurant

Set Menu

Starters

Crispy Polenta Squid

Basil | courgette

Artisanal Burrata & Yorkshire Rhubarb

Garden sorrel | stem ginger

Prosciutto di Parma

Ham | yellow peach | basil

Mains

Fresh Fish of the Day

Local market vegetables

Pollo Milanese

Burford Brown egg | rocket | lemon

Aubergine Parmigiana

Pomodoro | smoked tomato | mozzarella

Desserts

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

Corn 'ribs' | smoked BBQ rub | garlic butter

Grilled asparagus | shaved parmesan | chive

Polenta fries | confit garlic mayo

Charred broccoli | chilli | garlic

Roasted crapaudine beetroot | ricotta | smoked almond

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.