



The Garden House  
Restaurant

## Sunday Roast Menu

### Starters

#### Garden House Shallot Tarte Tatin

Rosary ash goats' cheese

#### Artisanal Burrata & Yorkshire Rhubarb

Garden sorrel | stem ginger

#### Garden House Daily Antipasto

Curated by our Chef

#### Crispy Polenta Squid

Basil | courgette

### Mains

#### British Corn-Fed Hen

Truffle butter | peppercorn sauce

#### Lancashire Leg of Lamb

Tarragon | mint sauce

#### Fresh Fish of the Day

Local market vegetables

#### Roast Hereford Beef

Thyme | rosemary | red wine jus

#### Hampshire Pork Belly

Sage | garlic | apple chutney

#### Aubergine Parmigiana

Pomodoro | smoked tomato | mozzarella

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

### Sides

Charred broccoli | chilli

Truffle cauliflower cheese | taleggio

Skin on fries | rosemary oil

Grilled asparagus | parmesan

### Desserts

#### Garden House Tiramisu

Cantuccini biscuit

#### Williams Pear Almond Tart

Cinnamon espuma | toasted almonds

#### Sticky Toffee Pudding

Toffee sauce | fior de latte ice cream

#### Apple Tarte Tatin to share

Calvados ice cream

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.