

Nibbles

Garden House Tomato & Olive Focaccia	9	Prosciutto di Parma	13
Early harvest olive oil		Ham yellow peach basil	
Heirloom Tomato Bruschetta	14	Wild Mushroom Arancini & Truffle Mayo	13
Basil focaccia		Aged parmesan chive	
Yellow Endive	11	Crispy Polenta Squid	14
Selection of seeds pecorino		Basil courgette	

Starters

Garden House Shallot Tarte Tatin	19	Garden House Daily Antipasto	MVP
Rosary ash goats' cheese		Curated by our Chef	
Gamberi all' Arrabbiata	26	Crudo Di Manzo	26
Red prawns tomato chilli almond		Rocket capers pecorino	
Artisanal Burrata & Yorkshire Rhubarb	22	Hand Dived Orkney Scallops	28
Garden sorrel stem ginger		White asparagus spring onion chive	

Pasta

Risotto al Granchio della Cornovaglia	28	Ragù Brasato di Manzo	29
Cornish crab cherry tomato red chilli		Slow roasted beef pappardelle tomato	
Risotto Primavera	24	Creste di Gallo con Tartufo	29
Wild garlic green asparagus broad bean		Porcini aged parmesan chive	
Spaghetti alle Vongole	27	Rigatoni con Cozze	27
Clams garlic anchovy chilli		Nduja pancetta mussels	

Mains

Braised Hereford Short Rib of Beef	43	Fresh Fish of the Day	MVP
Morels truffle mash frisee		Local market vegetables	
Hampshire Pork Belly "Porchetta"	39	Pollo Milanese	32
Apple chutney sautéed spinach		Burford Brown egg rocket lemon	
Lancashire Lamb Cutlets	45	Aubergine Parmigiana	30
Spring pea freekeh mint & pistachio		Pomodoro smoked tomato mozzarella	

To share

Corn-fed Chicken	72	Hay-smoked Chateaubriand	110	Cornish Dover Sole (1 -1.2kg)	105
Confit garlic red wine jus		Peppercorn red wine jus		Capers parsley lemon	
Choice of two sides		Choice of two sides		Choice of two sides	

Sides

8

50/50 mash	Charred broccoli chilli garlic
Corn "ribs" smoked BBQ rub garlic butter	Roasted crapaudine beetroot ricotta smoked almond
Grilled asparagus salad parmesan chive	Skin on fries rosemary oil
Polenta fries confit garlic mayo	Heritage tomato salad olives tarragon