



The Garden House Restaurant

Nibbles

Garden House Tomato & Olive Focaccia	9	Compressed Watermelon	11
Early harvest olive oil		Lemon verbena basil	
Crispy Polenta Squid	14	Wild Mushroom Arancini & Truffle Mayo	13
Basil courgette		Aged parmesan chive	
Yellow Endive	11	Heirloom Tomato Bruschetta	14
Selection of seeds pecorino		Basil focaccia	

Starters

Garden House Shallot Tarte Tatin	19	Garden House Daily Antipasto	MVP
Rosary ash goat's cheese		Curated by our Chef	
Cured Cornish Mackerel	27	Prosciutto di Parma	21
Tarragon watermelon chive		Ham yellow peach basil	
Artisanal Burrata & Yorkshire Strawberries	25	Hand Dived Orkney Scallop	28
Basil pesto pine nut white balsamic		Smoked butter roasted cauliflower capers	

Pasta

Risotto al Granchio della Cornovaglia	28	Ragù Brasato di Manzo	29
Cornish crab cherry tomato red chilli		Slow roasted beef pappardelle tomato	
Wild Garlic Risotto	24	Spaghetti alle Vongole	27
Aged parmesan broad beans black olive		Clams garlic anchovy chilli	

Mains

Braised Hereford Short Rib of Beef	43	Fresh Fish of the Day	MVP
Girolles truffle mash frisee		Local market vegetables	
Hampshire Pork Belly "Porchetta"	39	Pollo Milanese	32
Apple chutney sautéed spinach		Burford Brown egg rocket lemon	
British Plaice & Smoked Haddock Ballotine	38	Grilled Hispi Cabbage	27
Broad beans mussels chervil		Avocado chickpeas tahini	

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	Slow roasted celeriac salad fennel gorgonzola
Heritage tomato salad olives tarragon	Skin on fries rosemary oil