



The Garden House
Restaurant

Set Menu

Starters

Crispy Polenta Squid

Basil | courgette

Artisanal Burrata & Yorkshire Strawberries

Basil pesto | pine nuts | white balsamic

Prosciutto di Parma

Ham | yellow peach | basil

Mains

Fresh Fish of the day

Local Market vegetables

Pollo Milanese

Burford Brown egg | rocket | lemon

Grilled Hispi Cabbage

Avocado | chickpeas | tahini

Desserts

Sticky Toffee Pudding

Toffee sauce | crème fraiche ice cream

Cheese Selection

Chutney | crostini

Raspberry & Lemon Pavlova

Vanilla | limoncello

Sides 8

50/50 mash

Corn 'ribs' | smoked BBQ rub | garlic butter

Skin on fries | rosemary oil

Charred broccoli | chilli | garlic

Slow roasted celeriac salad | fennel | gorgonzola

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. We are very grateful for any feedback.