



The Garden House
Restaurant

Sunday Roast Menu

Starters

Garden House Shallot Tarte Tatin

Rosary ash goats' cheese

Artisanal Burrata & Yorkshire Strawberries

Basil pesto | pine nut | white balsamic

Garden House Daily Antipasto

Curated by our Chef

Crispy Polenta Squid

Basil | courgette

Mains

British Corn-Fed Hen

Truffle butter | peppercorn sauce

Roast Hereford Beef

Thyme | rosemary | red wine jus

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

Hampshire Pork Belly "Porchetta"

Apple chutney | sautéed spinach

Fresh Fish of the Day

Local market vegetables

Wild Garlic Risotto

Aged parmesan | broad beans | black olive

Grilled Hispi Cabbage

Avocado | chickpeas | tahini

Sides

Charred broccoli | chili

Truffle cauliflower cheese | taleggio

Skin on fries | rosemary oil

Heritage tomato salad | olives | tarragon

Desserts

Garden House Tiramisu

Cantuccini biscuit

Raspberry & Lemon Pavlova

Vanilla | limoncello

Sticky Toffee Pudding

Toffee sauce | fior de latte ice cream

Apple Tarte Tatin to share

Vanilla 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.