

# GARDEN RESTAURANT

# STARTERS

Soup of the Day (VG) £7 Served with Bread rolls

Ham hock Terrine £8 Plum Chutney, Crostini and orange gel

Smoked salmon £8 pickled cucumber, Crème fraiche, balsamic reduction and saffron Mayo

Caramelised onion and goat cheese tart £8 Fruit chutney and dressed salad

Salt and pepper squid £9 Sweet chili sauce and Asian salad

# SIDES

French Fries £4 Garlic bread £4 Dressed salad £4 Tender Stem broccoli £4 Olives £4

# DRINKS

Cappuccino £3.20 Americano £3.30 Flat White £3.30 Hot Chocolate £3.52 Pot of tea for 2 £4.25

Food allergies and intolerances: before you order your food and drink please speak to our staff

Please note 10% optional service charge will be added, please advise your server if you do not wish to pay this

# MAIN MENU

#### Homemade Beef Burger £17

Brioche bun, tomato, gem lettuce, red onion, cheese, relish and fries

#### Cajun Chicken Burger £17

Brioche bun, tomato, gem lettuce, red onion, cheese, relish and fries

Moving mountain Vegan Burger £17

Vegan Brioche bun, tomato, gem lettuce, red onion, relish and fries

#### Trout Fillet £18 (GF)

Potato cake, bok choi and creamy dill sauce Pork Belly £19 (GF)

dauphinoise potato's, seasonal veg, apple gel and red wine gravy

#### Corn fed chicken breast (GF) £18

Dauphinoise potatoes, tender stem broccolis, tarragon and mushroom sauce

Beer Battered Fish and chips £17

Beer battered haddock fillet, chips, pea puree and tartar sauce

Wild mushroom and spinianch risotto (VG) (GF)£17

Micro herbs garnish and parmesan shavings

### DESSERT

Sticky toffee pudding £8 Toffee sauce and vanilla ice cream

Coconut Vegan panna cotta (VG) £8 Served with mix berries compote

Apple crumble £8 Vanilla ice cream and custard

Selection of ice creams (GF) 2 scoops £5 3 scoops £7

Cheese selection £11 Biscuit, grapes, celery and chutney

