



The Garden Restaurant

Torched Goats Cheese (v)(1,7,10,14)
Caramelised chicory, beetroot, candied walnuts, pesto - 10

Red Wine Braised Beef (1,2,4,7,9,14)
Celeriac rémoulade, glazed figs - 13

Pulled Chicken Croquette (1,2,4,7,9,14)
Chorizo jam, red pepper velouté, spinach - 13

Smoked Mackerel Rillette (1,2,5,7,9,13,14)
Apple, pickled red onion, cucumber, beetroot, dill oil, crostini - 11.50

Roasted Sea Bass Fillet (1,5,7,14)
Thai green curry sauce, kaffir lime rice cake, grilled aubergine, bok choy, green beans - 26

Game Pie (1,2,4,7,9,14)
Thyme roasted carrot, broccoli purée, pommes anna, crispy kale, red wine jus - 27

Pumpkin & Sage Tart (v)(1,2,7,9,10,12,14)
Sweet potato, pumpkin, red onion jam, crispy sage, herb oil, toasted seeds - 20

Pork Chops (1,2,4,7,9,14)
Sweet potato & pumpkin mash, honey mustard glazed hispi cabbage, kale, chorizo crisp, cider gravy - 27

Chocolate Mousse Cake (2,4,7,13,14)
Cherry coulis, Chantilly cream, chocolate soil - 11

Orange Poached Pear (v)(7,14)
Cinnamon brown sugar, orange crisps, Chantilly cream - 9

Blackberry Parfait (v)(2,4,7,14)
Vanilla tuille, sloe gin gel, blackberries - 9.5

Apple & Thyme Tart Tatin (v)(2,4,7,14)
Lemon & thyme crème patisserie, apple caramel - 9.5

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any specific dietary requirements. We cannot guarantee an environment completely free from allergens. Please ask a member of staff for more information. Menu items are subject to availability and may be amended if certain ingredients are unavailable.

OUR MENU INDICATES ALLERGEN INFORMATION

(1)Celery (2)Cereals containing gluten (3)Crustaceans (4)Eggs (5)Fish (6)Lupin (7)Milk (8)Molluscs (9)Mustard (10)Nuts
(11)Peanuts (12)Sesame (13)Soya (14)Sulphur dioxide & sulphates