

February 2020

Nibbles

Great Greek Pistachios	5	Big Green Olives	6
Chicory, Toasted Seeds & Smoked Pecorino	8	Prosciutto di Parma & Pickled Pears	10
Sardinian Flatbread, Olive Oil & Rosemary	5	Crispy Polenta Squid, Sweet Chilli Jam	9

Starters

Puglian Burrata & Blood Orange Radicchio & Toasted Pistachio	14	Tian of Devon Crab Cucumber, Clementine & Dill	16
Seared Atlantic Scallops Heritage Carrot, Vanilla & Fennel	18	Roasted Parsnip & Spiced Apple Soup Black Olive, Extra Virgin Olive Oil	10
Daily House Salad Curated by The Garden House Chef	MVP	Crispy Duck, Spring Onion & Radishes Sesame & Pomegranate Dressing	13

Pasta

Rigatoni of Rabbit & Leek Fennel, Tarragon & Spicy Red Peppers	27	Risotto of Roast Pumpkin & Goat's Cheese Crispy Sage, Toasted Pumpkin Seeds	18
Homemade Potato Gnocchi Pickled Garlic, Cavolo Nero & Honey	16	Tagliatelle of Cornish Mussels & Pancetta Mediterranean Vegetables & a hint of Chilli	26

Mains & Jasper Grill

Chicken Milanese & Somerset Hen's Egg Winter Black Truffle, Sautéed Spinach	26	Fresh Fish of the Day Local Market Vegetables	MVP
Slow Cooked Shoulder of Lamb Puntarella, Medjool Date & Pistachio	29	Confit Duck Leg Red Cabbage & Petits Pois	28
Stone Bass & Purple Shiso Puy Lentils, Rainbow Kale & Radish	27	Roasted Lancashire Suckling Pig Granny Smith Chutney & Sage Jus	29
Roasted Mushrooms & Goat's Cheese Chickpea Panisse, Malt Pickled Onions	22	Grilled Rib of Beef (2-3 pers) Slow Roasted Garlic, Red Wine Jus	82

Garden Sides - 5

Thyme & Honey Roasted Sweet Potato 50/50 Mash	Hispi Cabbage, Crème Fraîche & Horseradish Zucchini Frites
Endive & Radicchio, Rosemary Vinaigrette	Josper Grilled Chilli Broccoli

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 12.5% service charge will be added to your bill. We are very grateful for any feedback.