



The Garden House
Restaurant
&
School of Cookery

September 2020

Nibbles

Great Greek Pistachios	5	Big Green Olives	5
Sardinian Flatbreads, Garden Rosemary	5	Prosciutto di Parma, Melon & Thyme	8

Starters

Artisanal Burrata & Black Figs	17	Seared Scottish Scallops	20
Pickled Red Onion, Sage & Toasted Walnuts		Chilli Peppers, Capers & Dill	
Crispy Polenta Squid	14	Roasted Butternut & Ginger Soup	10
Parsley, Shallot & Preserved Lemon		White Chocolate, Black Olive & Lime	

Pasta

Rigatoni of Red Peppers & King Crab	38	Pea & Parmesan Risotto	23
Confit Lemon & Green Garden Vegetables		Fennel, Pumpkin Seeds & Wild Sorrel	

Mains & Jasper Grill

Chicken Milanese & Somerset Hen's Egg	28	Fresh Fish of the Day	MVP
Summer Truffle, Sautéed Spinach		Local Market Vegetables	
Roasted Wild Mushrooms & Green Beans	27	Crispy Duck, Spring Onion & Radish Salad	14/21
Aged Parmesan, Thyme & Toasted Hazelnut		Sesame & Pomegranate Dressing	
Josper Grilled Stone Bass	30	Josper Grilled Sirloin of English Beef	35
Heritage Garden Carrots & Vanilla		Grilled Gem Lettuce, Sweetcorn & Pancetta	

Garden Sides - 6

Garlic Petits Pois	Heritage Tomato, Fennel & Basil
50/50 Mash	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.