



The Garden House  
Restaurant  
&  
School of Cookery

### *Nibbles*

Great Greek Pistachios	5	Big Green Olives	5
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### *Starters*

<b>Artisanal Burrata &amp; Garden Beetroots</b> Pickled Red Onion, Sage & Toasted Walnuts	17	<b>Tian of Devon Crab</b> Avocado, Cucumber & Dill	18
<b>Crispy Polenta Squid</b> Parsley, Shallot & Sweet Chilli Jam	14	<b>Roasted Vine Tomato Soup</b> Buffalo Ricotta & Basil	10

### *Pasta*

<b>Ravioli of Scottish Langoustine</b> Champagne Velouté, Herbs & Samphire	37	<b>Risotto of Summer Truffle</b> Petits Pois, Chives & Taleggio	27
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### *Mains & Jospier Grill*

<b>Chicken Milanese &amp; Somerset Hen's Egg</b> Summer Truffle, Sautéed Spinach	28	<b>Fresh Fish of the Day</b> Local Market Vegetables	MVP
<b>Roasted Wild Mushrooms &amp; Green Beans</b> Aged Parmesan, Thyme & Toasted Hazelnut	27	<b>Crispy Duck, Spring Onion &amp; Radish Salad</b> Sesame & Pomegranate Dressing	14/21
<b>Jospier Grilled Stone Bass</b> Artichokes & Tomatoes from our Garden...	29	<b>Sunday Roast Ribeye of Beef</b> Duck Fat Roast Potatoes & Seasonal Veg	28

### *Garden Sides - 6*

Garlic Petits Pois	Heritage Tomato, Fennel & Basil
50/50 Mash	Zucchini Frites
Endive & Radicchio, Rosemary Vinaigrette	Jospier 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.