



The Garden House  
Restaurant  
&  
School of Cookery

## October 2020

### Nibbles

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

### Starters

<b>Roasted Butternut &amp; Ginger Soup</b> White Chocolate, Black Olive & Lime	10	<b>Seared Scottish Scallops</b> Chilli Peppers, Capers & Dill	20
<b>Artisanal Burrata &amp; English Pears</b> Chicory, Pistachio & Ginger	17	<b>Crispy Polenta Squid</b> Parsley, Shallot & Preserved Lemon	14

### Pasta

<b>Pappardelle of Confit Duck Leg</b> Butternut & Aged Pecorino	27	<b>Pea &amp; Parmesan Risotto</b> Fennel, Pumpkin Seeds & Wild Sorrel	23
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### Mains & Jasper Grill

<b>Roasted Wild Mushrooms</b> Somerset Halloumi, Thyme & Hazelnut	27	<b>Fresh Fish of the Day</b> Local Market Vegetables	MVP
<b>Josper Grilled Stone Bass</b> Heritage Garden Carrots & Vanilla	30	<b>Josper Grilled Veal Chop</b> Cherry Tomato & Sage	48
<b>Braised Shoulder of English Lamb</b> Medjool Date, Radicchio & Pistachio	36	<b>Trio of Jerusalem Artichoke</b> Green Olive, Cavolo Nero & Rosemary	25

### Garden Sides - 6

Grilled Savoy Cabbage, Crème Fraîche & Pancetta	Roasted Beetroot, Mint & Balsamic Salad
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.