



The Garden House
Restaurant
&
School of Cookery

Italian Summer Feast

Nibbles

Big Green Olives

Sardinian Flatbread, Olive Oil & Rosemary
Chicory, Toasted Seeds & Smoked Pecorino

Starters

Zucchini Flowers & Estate Honey

Goat's Cheese & Crispy Sage

Artisanal Burrata & Homegrown Rhubarb

Crushed Pistachio & Garden Sorrel

Torched Loch Duart Salmon

Rock Oyster, Spring Onion & Dill

Mains

Whole Roasted Gressingham Duck

Plum Jam, Cucumber & Celery Salt

Josper Grilled Cornish Hake

White Asparagus & Vanilla Vinaigrette

Sides

Zucchini Frites

Josper Grilled Chilli Broccoli

50/50 Mash

Pudding

Classic Apple Tart Tatin

Crème Fraîche & Calvados Ice Cream

£80 per person

Minimum of 4 people

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.