



The Garden House  
Restaurant  
&  
School of Cookery

## April 2021

### Nibbles

Great Greek Pistachios	5	Big Green Olives	6
Sardinian Flatbread, Olive Oil & Rosemary	5	Chicory, Toasted Seeds & Smoked Pecorino	10

### Starters

<b>Zucchini Flower &amp; Estate Honey</b> Goat's Cheese & Crispy Sage	13	<b>Torched Loch Duart Salmon</b> Rock Oyster, Spring Onion & Dill	18
<b>Seared Scottish Scallops</b> Capers & Chilli Peppers	20	<b>Artisanal Burrata &amp; Homegrown Rhubarb</b> Crushed Pistachio & Garden Sorrel	17
<b>Wild Garlic &amp; White Onion Soup</b> Crème Fraîche & Black Olive	12	<b>Crispy Polenta Squid</b> Garden Herbs & Sicilian Lemon	13

### Pasta

<b>Rocket &amp; Aged Parmesan Risotto</b> Extra Virgin Olive Oil	20	<b>Spaghetti Vongole</b> Native Clams, Cherry Tomato, Chilli & Garlic	27
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### Mains & Jasper Grill

<b>Jasper Grilled Cornish Hake</b> White Asparagus & Vanilla Vinaigrette	29	<b>Fresh Fish of the Day</b> Local Market Vegetables	MVP
<b>Aged Sirloin of English Beef</b> Bone Marrow & Horseradish Hollandaise	36	<b>Mushroom "Bolognese" &amp; Aged Pecorino</b> Green Asparagus, Hazelnut, Fried Quail's Egg	27
<b>Spring Vegetables &amp; Ash Goat's Cheese</b> Tarte Fine, Sunflower Seeds & Honey	25	<b>Roasted Rack of Spring Lamb</b> Pickled Garlic & Petits Pois	38
<b>Salad of Cornish White Crab &amp; Wild Rocket</b> Samphire, Red Chilli & Basil	31	<b>Whole Roasted Goosnargh Duck (2-3 per)</b> Plum Jam, Cucumber & Celery Salt	70

### Garden Sides - 6

Mangetout, Sugar Snaps & Petits Pois	Buttered Baby Jersey Royals
50/50 Mash	Zucchini Frites
Roasted Leeks, Grainy Mustard & Goat's Cheese	Jasper Grilled Chilli Broccoli
Endive & Radicchio, Rosemary Vinaigrette	Heritage Tomato, Red Onion & Balsamic

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.