



The Garden House
Restaurant
&
School of Cookery

December 2021

Nibbles

Sardinian Flat Breads, Garden Rosemary	8	Big Green Olives	6
Roasted Mushroom & Chestnut Espresso	4	Chicory, Toasted Seeds & Smoked Pecorino	12

Starters

Artisanal Burrata & Roasted Pumpkin	17	Seared Orkney Diver Scallops	28
Golden Raisin & Crispy Sage		Chilli Peppers, Capers & Dill	
Kings Cured Smoked Salmon	15	A Daily Garden Salad	MVP
Wild Horseradish & Lime		Created by The Garden House Chef	
Carpaccio of Aged English Beef	20	Crispy Polenta Squid	12
Parmesan, Rocket & Balsamic		Smoked Garlic, Samphire & Lime	

Pasta

Risotto of Local Watercress	22	Spanish Red Prawn Spaghetti	33
Aged Parmesan & Extra Virgin Olive Oil		Baby Leek, Tarragon & Fennel	

Mains & Jasper Grill

Sustainable Turbot	37	Trio of Jerusalem Artichoke	25
Cavolo Nero & Wild Mushroom		Baby Spinach, Pear & Rosemary	
Munchkin Pumpkin & Puy Lentils	20	Roasted Suckling Pig	32
Rainbow Kale, Red Chilli & Ginger		Savoy Cabbage & Green Apple	
Roasted English Partridge	26	Josper Grilled Rib Eye of English Beef (2-3 per)	135
Red Cabbage, Game Chips & Bread Sauce		Roasted Garlic & Cherry Tomatoes	

Garden Sides - 7

50/50 Mash	Josper Grilled Chilli Broccoli
Brussels Sprouts, Spiced Butter & Parsley	Crispy Potatoes, Black Garlic & Sour Cream
Endive & Radicchio, Rosemary Vinaigrette	Crispy Pancetta & Petit Pois

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.