

Starters

Minestrone soup |

Parsley, orzo, sourdough

Smoked haddock rarebit |

Watercress, pickles, mustard, celeriac

Curried cauliflower |

Mint, yoghurt, shallot bhaji, lime leaf

Caesar salad croquette |

Hens egg, parmesan, little gem, lemon aioli

Mains

Roast rib of beef |

Roast potatoes, Yorkshire pudding, pan juices

Roast pork belly |

Apple puree, crackling, red wine jus

Stonebass |

Sweetcorn & pancetta ragu, asparagus, fennel

Summer vegetable broth |

Linguine, sweet potato, leek tops

Dessert

Peanut butter parfait |

English strawberry, vanilla sponge

Chilled chocolate fondant |

Raspberry sorbet, malted milk crumb, passion fruit curd

Blueberry eton mess |

Lime, caramelized white chocolate, pistachio

English cheeses |

Grapes, celery, quince, crackers

THE GARDEN RESTAURANT



June 13th

Father's day

2 courses £21.50

3 courses £26.50

Full afternoon tea

Selection of finger sandwiches:

Coronation chicken

Hot smoked salmon, pickled cucumber

Applewood smoked cheddar, coleslaw

Goats cheese, beetroot, horseradish

Warm scones, clotted cream and jam

Mini cake selection

Choice of tea, coffee & infusions

Pint of draft beer

Cream tea

*Warm scones, fruit cake, clotted cream,
homemade jam*

Choice of tea, coffee & infusions

All ingredients may not be listed for menu items.
If more information about allergens is required,
please ask a member of the team

THE GARDEN RESTAURANT

June 18th

Father's day afternoon tea

Full afternoon tea £24.50

Cream tea £9.50