

# GARDEN MENU

## FROM OUR KITCHEN

OUR DISHES ARE DESIGNED TO BE ENJOYED AS STARTERS OR MAINS.

### CHARCUTERIE SELECTION £18

(PER PERSON)

Iberico ham, chorizo, lomo, pickles, toasted sourdough

### ALEXANDER PRAWN COCKTAIL £21

Poached prawns, Marie Rose sauce, iceberg lettuce

### HERITAGE TOMATO £9 | £19

Isle of Wight tomatoes, Fior di latte mozzarella, shallots, basil,  
balsamic dressing (v)

### CHILLED TOMATO SOUP £17

Cucumber, red pepper, red onions, Sherry vinegar (vg)

### CHICKEN PAILLARD £22

Grilled chicken breast, rocket leaves, caperberries, olives, balsamic dressing

### CAESAR SALAD £8.5 | £17

Baby gem, smoked anchovies, parmesan, croutons

### NICOISE SALAD £9.5 | £19

Tuna, french beans, egg, anchovies, new potatoes, red onions,  
tomatoes, dill dressing

### HOT SMOKED SALMON £11 | £20

New potatoes, shallots, horseradish dressing, watercress

### ROASTED BEETROOT £8 | £16

Radicchio, orange, beetroot dressing (vg)

### STONE-BAKED BROCCOLI £22

Cannellini beans hummus, Chimichurri (vg)

### STONE-BAKED CAULIFLOWER £16

Vadouvan spice, herb dressing (vg)

## GRILL

OUR MEATS ARE ETHICALLY SOURCED FROM AUBREY ALLEN, BRITAIN'S AWARD-WINNING BUTCHER. WITH A STRICT SELECTION PROCESS AND COMMITMENT TO SUSTAINABILITY, ONLY THE TOP 1% MAKE IT TO YOUR PLATE.

### WAGYU AND BRISKET BURGER £22

Chef's signature burger sauce, cheddar,  
brioche bun

### RIB EYE 280G £32

Béarnaise sauce or green pepper sauce

### SIRLOIN 200G £38

Béarnaise sauce or green pepper sauce

### FILLET ON THE BONE 220G £60

Béarnaise sauce or green pepper sauce

### LAMB T-BONE 250G £29

Oregano, roasted garlic, lemon

### LAMB CUTLETS 85G £21

Oregano, roasted garlic, lemon

### LOBSTER £65 | £35

(WHOLE OR HALF)

Béarnaise sauce

### LARGE TIGER PRAWN 160G £35

(PER PERSON)

Garlic and red chilli oil



We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirements, please let us know. Our prices are inclusive of the current VAT rate. Please note, a discretionary 12.5% service charge has been added to your bill. 100% of this charge goes to the team members.

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## SIDES

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- Triple-cooked chips (vg) £7
- Truffle and parmesan chips (v) £9
- Herb new potatoes (v) £7
- French beans, confit shallot (vg) £8
- Broccoli, chilli oil, garlic (vg) £7
- Rocket salad with parmesan and balsamic dressing (v) £7
- Tomato and shallots salad (vg) £8

## DESSERTS

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### CHOCOLATE MOUSSE £10

Vanilla whipped cream

### STRAWBERRIES £10

Vanilla whipped cream

### RUM BABA £10

Orange blossom cream, citrus

### VANILLA CRÈME BRÛLÉE £10

Classic vanilla burnt cream

### TIRAMISU £10

Biscuit, coffee, mascarpone, cacao

### AFFOGATO £8

Vanilla ice cream, espresso shot

### SORBET AND ICE CREAM £10

Please ask your server for today's selection

### PAXTON AND WHITFIELD'S CHEESE SELECTION £18

Seasonal British and Irish selection of cheese,  
condiments, crackers (v)



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