

GARDEN MENU

STARTERS

CHARCUTERIE SELECTION £18

Iberico ham, chorizo, lomo, pickles, toasted sourdough

ALEXANDER PRAWN COCKTAIL £16

Poached prawns, Marie Rose sauce, iceberg lettuce

CAESAR SALAD £8.5

Baby gem, smoked anchovies, parmesan, croutons

POACHED SALMON FILLET £11

Shallots, horseradish dressing, watercress

NICOISE SALAD £9.5

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

HERITAGE TOMATO £9

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

CHILLED GAZPACHO £14

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

ROASTED BEETROOT £8

Radicchio, orange, beetroot dressing (vg)

MAINS

GRILLED MARINATED CHICKEN £22

Rocket leaves, caperberries, olives, balsamic dressing

CAESAR SALAD £17

Baby gem, smoked anchovies, parmesan, croutons
(add chicken £6)

NICOISE SALAD £19

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

HERITAGE TOMATO £19

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

STONE-BAKED BROCCOLI £22

Cannellini beans hummus, Chimichurri (vg)

STONE-BAKED CAULIFLOWER £16

Vadouvan spice, herb dressing (vg)



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.

GARDEN MENU

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. ALL GRILLED MEAT AND FISH DISHES ARE SERVED WITH WARM PROVENCAL TOMATOES AND FRESH WATERCRESS.

WAGYU AND BRISKET BURGER £25

Chef's signature burger sauce, cheddar, brioche bun, chips

RIB EYE 227G £45

Béarnaise sauce or green pepper sauce

SIRLOIN 220G £38

Béarnaise sauce or green pepper sauce

FILLET ON THE BONE 300G £60

Béarnaise sauce or green pepper sauce

BARNESLEY CHOP £29

Mint sauce

SALMON FILLET 170G £21

Béarnaise sauce or lemon and olive oil

LOBSTER £65 | £35

(WHOLE OR HALF)

Béarnaise sauce

2 TIGER PRAWNS 160G £35

(PER PERSON)

Garlic and red chilli oil

SIDES

Homemade 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

STONE-BAKED PIZZAS

PEPPERONI AND HOT HONEY £17

Tomato sauce, Fior di latte mozzarella, fresh basil, pepperoni, chilli-infused honey

PUTTANESCA £15

Tomato sauce, anchovies, olives, capers, chilli flakes

MARGHERITA £15

Tomato sauce, Fior di latte mozzarella, fresh basil (v)

FOUR CHEESE £17

Provola, Fior di latte mozzarella, gorgonzola, parmesan, smoked chilli jam (v)

ORTOLANA £15

Tomato sauce, aubergine, courgette, Fior di latte mozzarella, fresh basil (v)

MARINARA £14

Tomato sauce, fried garlic, oregano (vg)

GARLIC BREAD £9

Roasted garlic, crumbly Lancashire, oregano (v)



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DESSERTS

CHOCOLATE MOUSSE £10

Vanilla whipped cream

STRAWBERRIES £10

Vanilla whipped cream

RUM BABA £10

Orange blossom cream, citrus (vg)

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 £4 (PER SCOOP)

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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