

GARDEN MENU

STARTERS

CURED HAM AND MELON £16

Prosciutto di Parma, Charentais melon

CAESAR SALAD £9.5

Baby gem, anchovies, parmesan, croutons

ALEXANDER PRAWN COCKTAIL £16

Poached prawns, Marie Rose sauce, iceberg lettuce, pink peppercorn

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)

SEASONAL SOUP £12

Served cold 

ROASTED BEETROOT £8

Radicchio, orange, beetroot dressing 

MAINS

CHICKEN PAILLARD £22

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

CAESAR SALAD £17

Baby gem, anchovies, parmesan, croutons


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)



AUBERGINE PROVENÇALE £21

Confit aubergine, courgette, black olives, fresh tomato sauce and basil 

CHEF'S SEASONAL SPECIAL

Please ask a member of our dining team for the details



 Leaf indicates plant-based, referring to dishes made entirely from plant ingredients, with an emphasis on whole, minimally processed foods. 
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

Burger sauce, mature cheddar, brioche bun, chips

RIB EYE 227G £38

Béarnaise sauce or green pepper sauce

SIRLOIN 220G £32

Béarnaise sauce or green pepper sauce

BARNESLEY CHOP £29

Oregano, roasted garlic, lemon

SALMON FILLET £21

Lemon and olive oil or béarnaise sauce

SIDES


French fries £5 

Truffle and parmesan French fries (v) £8

New potatoes and herbs (v) £7

French beans, confit shallot £8 

Rocket leaves, parmesan, balsamic dressing (v) £7

Tomato and shallots salad £8 

STONE-BAKED PIZZAS

PEPPERONI AND HOT HONEY £15

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

PUTTANESCA £13

Tomato sauce, anchovies, olives, capers, chilli flakes

FOUR CHEESE £15

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

MARGHERITA £13

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



MARINARA £12

Tomato sauce, fried garlic, oregano 

ORTOLANA £13

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



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DESSERTS

TIRAMISU £10

Biscuit, coffee, mascarpone, cacao

VANILLA CRÈME BRÛLÉE £10

Classic vanilla burnt cream

AFFOGATO £8

Vanilla ice cream, espresso shot

MAYAN RED CHOCOLATE MOUSSE £10

Passion fruit curd

STRAWBERRIES ETON MESS £10

Meringue, vanilla cream

ICE CREAM AND SORBET £4 (PER SCOOP)

Vanilla, chocolate, strawberry, lemon, raspberry, coconut

PAXTON AND WHITFIELD'S CHEESE SELECTION £18

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



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