

# GARDEN MENU

MONDAY TO SATURDAY 12.00 - 14.30, 17.00 - 21.30 | SUNDAYS AND BANK HOLIDAYS 12.00 - 14.30, 17.00 - 21.00 | AFTERNOON TEA DAILY 13.00 - 17.30

## 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

### MACKEREL £12

Chermoula, pickled cucumber

### GREEK SALAD £9.5

Cucumber, tomato, red pepper, green pepper, barrel-aged feta, lemon and oregano dressing (v)

### SEASONAL SOUP £12

Served cold 🌿

## MAINS

### CHICKEN PAILLARD £22

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

### CAESAR SALAD £17

Baby gem, anchovies, parmesan, croutons (add herb marinated chicken for £6)

### MACKEREL £18

Chermoula, pickled cucumber, new potatoes

### 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

## GRILL

OUR MEATS ARE ETHICALLY SOURCED FROM AUBREY ALLEN, BRITAIN'S AWARD-WINNING BUTCHER. ALL GRILLED MEAT AND FISH DISHES ARE SERVED WITH WARM PROVENÇAL 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

### HARISSA-MARINATED LAMB SKEWER £29

Oregano, lemon, roasted tomatoes

### 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 🌿

Tomato and shallots salad £8 🌿

## 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)

## 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 TART £10

Passion fruit curd

### ICE CREAM AND SORBET £4 (PER SCOOP)

Vanilla, chocolate, strawberry, lemon, raspberry

### CHEESE SELECTION £18

Seasonal British and Irish selection of cheese from Paxton and Whitfield with condiments, crackers (v)



LEAF INDICATES PLANT-BASED, REFERRING TO DISHES MADE ENTIRELY FROM PLANT INGREDIENTS. ALL OF OUR DISHES ARE COOKED WITH AN EMPHASIS ON MINIMISING 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 TEAM MEMBERS.