

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 (PRE-BOOKING IS REQUIRED)

TO SHARE

(2-3 PEOPLE)

SMOKED AND CURED FISH SELECTION £29.5

Beetroot-cured salmon, smoked trout fillets, smoked cod roe mousse, shell-on prawns, Ortiz anchovies, sourdough bread, keta and lemon crème fraîche

DELICACIES FROM SPAIN £29.5

Serrano ham, chorizo, salchichón de Vic, lomo, Manchego cheese, grilled sourdough, membrillo and Gordal olives

STARTERS

GREEK SALAD £10.5

Cucumber, tomato, red onion, peppers, Kalamata olives and feta cheese (v)

ALEXANDER PRAWN COCKTAIL £17.5

Large Norwegian prawns, iceberg lettuce, spiced Marie Rose sauce

VITELLO TONNATO £21.5

Sous vide veal loin, anchovy, tuna, egg yolk, double cream dressing, Ortiz anchovies, caper berries, olive oil, lemon wedges, chopped egg white

HAM HOCK AND RABBIT TERRINE £17.5

Warm rabbit bonbon, pickled girolles, tarragon mayonnaise, grilled sourdough

TOMATO AND BURRATA SALAD £15

Lightly confit Isle of Wight tomatoes, peaches, burrata, Andalusian-style dressing, crispy sourdough (v)
(vg upon request)

GAZPACHO £12

Chilled blended soup originating from Andalusia, made from tomatoes, cucumbers, peppers, garlic, olive oil and vinegar (vg)

MAINS

GRILLED SPATCHCOCK CHICKEN £26.5

Lightly pickled courgettes, heritage tomatoes, breakfast radish, citrus ricotta, green goddess dressing

TUNA NIÇOISE £26.5

Grilled tuna steak served on a salad of eggs, tomatoes, French beans, black olives, new potatoes

CAESAR SALAD £18.5

Cos lettuce, croutons, shavings of Parmesan and anchovies in a creamy dressing (add chicken for £5.5)

PAN-SEARED SEABASS £36.5

Crushed peas, baby gem, Champagne beurre blanc

COLD POACHED SALMON £24.5

Cold salmon with Russian salad, mixed leaves and lemon

STEAMED MUSSELS £12.5 | £22.5

Cider and cream sauce (add fries £5.5)

GRILLED AUBERGINE “MUHAMMARA” £21

Slow-cooked aubergine, muhammara sauce, charred sourdough, candied walnuts and pomegranate seeds served with a herby salad (vg)

FROM THE GRILL

LOADED IBERICO PORK BURGER £25.5

Topped with pulled barbecued pork, melted cheese, toasted brioche bun

RIB-EYE STEAK £38

Surrey farm rib-eye, garden herb butter, flat mushroom, vine tomatoes

SALT MARSH BARNSLEY CHOP £40

Baby gem, anchoïade dressing, whipped goat's cheese, olive oil

SIDES

£5.5

Fries (vg)

Parmesan and truffle fries (v)

Baby gem with house dressing (v)

Grilled Tenderstem broccoli (vg)

Grilled Mediterranean vegetables (vg)

Jersey Royal new potatoes (vg)

STONE-BAKED PIZZAS

£20

MARGHERITA

Passata, basil and mozzarella (v)

VEGAN ‘NDUJA

Passata, grilled artichokes and mozzarella (v)

PEPPERONI

Passata, pepperoni and mozzarella

DESSERTS

STRAWBERRIES AND CREAM £12

Fresh strawberries and cream (v)

ETON MESS £12

Strawberries, meringue, whipped cream

AMALFI LEMON POSSET £12

Double cream, lemon juice and zest, shortbread biscuit

VANILLA CRÈME BRÛLÉE £12

Double cream, vanilla

BRITISH CHEESE BOARD £18

Served with crackers and chutney (v)

AFFOGATO £8.5

Vanilla gelato with espresso (v)

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.