

# 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, anchoiade 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.