

# 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)

### SCOTTISH SMOKED SALMON £18

Pickled cucumber ribbons with dill crème fraîche, lemon zest

### 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)

### ENGLISH PEA AND MINT SOUP £12

Crème fraîche, pea shoots (v) (served chilled)

## MAINS

### LEMON AND HERB ROAST CHICKEN SUPREME £26.5

Broccoli stems, Jersey Royal potatoes, thyme jus

### 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 BARNESLEY 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

### PIMM'S NO. 1 AND GINGER JELLY £12

Berries and mint (vg)

### 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.