

THE GARDEN

LIGHT BITES 5

CHEESE FRITTERS ZUCCHINI FRITTI GIARRAFFA OLIVES

RAW AND SEAFOOD

SEA BREAM TARTARE
with pomegranate, sumac and mini crema 19

3 / 6 OYSTERS
Cabernet Sauvignon vinegar and lemon 11/22

STEAK TARTARE
with chargrilled sourdough 17

HAMACHI SALAD
with cucumber, avocado, lime and jalapeño 22

SCALLOP CARPACCIO
mandarin, basil and Yuzu 21

DORSET CRAB SALAD
seaweed crab mayo and pickled cucumber 20

STARTERS

GAZPACHO SOUP
*with white wine balsamic and extra virgin
olive oil (VG)* 12

MARKET CRUDITES
*with quail eggs, aged parmesan and
black pepper dressing (to share) (V)* 25

WHOLE BRAISED GLOBE ARTICHOKE
with mustard vinaigrette (VG) 11

SUMMER CHOPPED SALAD
*diced chicken, peas, avocado, cherry tomatoes,
beets, chives, parmesan (VG)* 16

HERITAGE BEETS
with labneh and pistachios (V) 16

BURRATA
*charred nectarine and heirloom tomato
panzanella (V)* 17

PASTA

COCKLE AND
BOTTARGA SPAGHETTI 26

SEAFOOD FREGOLA
*saffron and tomato braised fish and seafood
with gremolata (V)* 26

PESTO AND CIME
DI RAPA PENNE 18

PLANCHA

WILD SEA BASS
with salsa verde 30

WHOLE LOBSTER
*with garlic and Amalfi lemon butter and fries
(Market price)*

TRUFFLE BURGER
*aged beef patty, Gruyère, truffle mayo, crisp
shallots with fries* 19

DOVER SOLE
with bottarga butter 40

30 DAY AGED HEREFORD BEEF FILLET
with triple cooked fries 38

CHARRED VEGETABLES
with Romesco sauce (VG) 18

DIVER CAUGHT SCALLOPS
in the shell with Nduja 27

LAMB CUTLETS
rosemary and caponata 28

CAULIFLOWER STEAK
*freekeh wheat, sultanas
and pinenuts (VG)* 18

MARINATED SPATCHCOCK CHICKEN
with lemon, chilli and fennel 25

SIDE DISHES 5

FRIES WITH AÏOLI HEIRLOOM TOMATO AND WHITE BALSAMIC SALAD
ROAST CARROTS WITH SALSA VERDE OLIVE OIL WILTED SPINACH

SAUCES 1.5

Roast onion hollandaise Foie gras and Madeira Romesco Red wine jus Béarnaise Salsa verde

PUDDINGS AND CHEESE

BUTTERMILK PANNA COTTA
*hibiscus sponge and strawberry
consommé sorbet* 9

WHITE PEACH
almond cream and marzipan 9

WHITE CHOCOLATE AND MINT MOUSSE
with lime sorbet 9

HOME HOUSE ICE CREAM AND LOLLY SELECTION 9

SUNDAY BBQ

12pm - 4pm
38