

BRASSERIE MENU

The Garden Restaurant

While You Decide

Sourdough bread with smoked salt
whipped butter (V) 4.25

Italian mixed marinated
olives (V) 4.50

Red pepper humus with seeded
crispbread (VG) 4.50

• Starters •

- Spicy butternut squash soup (VG)** 7.75
Sunflower seeds, chive oil.
- Italian buffalo burrata (V)** 9.25
Marinated heritage tomatoes, tomato consommé, baby basil, chervil.
- Handpicked Devon crab meat** 12.75
Pickled kohlrabi, herb emulsion, cucumber, Nori powder.
- Fillet steak tartare** 12.75
Confit egg yolk, chervil emulsion, sourdough bread.
- Ham hock terrine** 9.75
Piccalilli, gherkins, pickled shallots, radish, sourdough bread.
- Cured and blowtorched mackerel** 9.75
Buttermilk, pickled celery, bronze fennel, dill oil.

• From the Sea •

- Pan fried wild seabass** 23.25
Fregola, mussels, cherry tomatoes, capers,
Romesco sauce.
- Beer battered cod** 18.00
Tartar sauce, green pea puree, lemon, chunky chips.
- Steamed mussels** 18.50
White wine sauce, garlic, parsley, shallots, sourdough bread.

• From the Grill •

28-day aged beef, our meat is all rare breed, sourced from individual farms, free range, outdoor reared and hung for a minimum of four weeks.

- Sirloin 300g** 26.00
Grilled Portobello mushroom, confit plum tomato,
Roscoff onion, watercress, chunky chips.
- Côte de boeuf 800g – sharer** 62.00
Grilled Portobello mushroom, confit plum tomato,
Roscoff onion, watercress, chunky chips.
- Beef fillet 230g** 29.00
Beef fat carrot, Roscoff onion, chervil emulsion, tenderstem
broccoli, sourdough crumbs, jus.

Add your choice of sauce

- Whisky peppercorn, Chicken jus, Bearnaise sauce 2.50

• From the Land •

- Pan fried corn-fed chicken breast** 18.25
Charred baby gem, tenderstem broccoli, chive oil,
spring truffle, creamy chicken jus.
- Green pea risotto (V)** 16.00
Pickled shallots, chives, spring truffle, Pecorino.
- Grilled cauliflower steak (VG)** 16.00
Red pepper humus, radish, sunflower seeds,
baby capers, coriander.
- Devon lamb rump** 23.25
English green asparagus, green peas, lemon and mint Verde,
whipped goat's cheese, jus.

• Sides •

- New potatoes, soft herb butter 4.50
- Roasted baby carrots, butter and parsley 4.50
- Smoked paprika chunky chips 4.50
- Seasonal house salad 4.50
- Rosemary and sea salt chips 4.50
- Truffled chunky chips 8.00
- Smoked salt skin on fries 4.50
- Onion rings 4.50
- Skin on fries 4.50

• Desserts •

- Cheese board** 14.95
4 varieties of Kent cheese (Kentish Blue, Chaucers,
Ashmore, Ellies) crackers, grapes, celery sticks, chutney.
- Lemon and Tanqueray gin cheesecake** 8.00
Wild berry compote.
- Warm peach tart** 8.25
Frangipane, biscotti, clothed cream and vanilla ice cream.
- Sticky toffee pudding** 8.00
Caramel sauce, vanilla ice cream.
- Ice creams and sorbets** 8.00
All of our ice creams are from Callestick Farm in Cornwall.
(Cornish sea salted caramel ice cream, strawberry
and clotted cream, Belgian chocolate, lemon sorbet,
mango sorbet, raspberry sorbet.)