



GARDEN MENU

Cocktails

Aperol Spritz 13.5
Aperol, Prosecco, soda, orange

Peach Bellini 13.5
Prosecco and peach purée

Homemade

Sourdough & salted butter 7.00

Olives 7.00

Flatbreads

Shredded duck with hoi sin & spring onion 9.75

Caramelised red onion & goat's cheese 9.75

Mozzarella, sun-blushed tomato & pesto 9.75

Garlic oil & chilli flakes 7.50

Sandwiches

All served with crispy fries

Sirloin steak, horseradish mayonnaise, pickled onions & gherkins 14.95

Classic fish finger with tartare sauce and gem lettuce 12.95

Mozzarella, sun-blushed tomato, rocket & pesto 12.50

Classic B.L.T 12.95

Small Plates

Confit chicken & smoked bacon terrine with a spicy tomato chutney & toasted sourdough 12.50

Bocconcini & heritage tomato salad with basil oil 11.50

Lightly spiced houmous with roasted Mediterranean vegetables & flatbread 10.95

½ pint of shell-on prawns with a Bloody Marie rose sauce, lemon & sourdough 12.95

Parma ham wrapped baked fig with a rocket & goat's cheese salad 11.95

Sharing Boards

British grazing board - A selection of British cheeses & cured meats, olives, roasted artichokes, balsamic onions, chutney & fresh bread 24.95

Garlic & rosemary-studded baked Camembert with caramelised red onion jam & toasted sourdough 18.50

Please advise your server if you have any allergies or require information about ingredients used in our dishes.

