



GARDEN
MENU



STARTERS & SHARERS

Stone Baked Boule Loaf (V)

The classic French Picnic Sharing Bread, Oozing with Roasted Garlic & Brie, Dipping Pot of homemade Caramelised Chutney

£12.95

Chef's Homemade Hummus Duo (V) (GFA)

with Sundried Tomato & Basil, Spicy Jalapeño, Coriander & Herb Oil, Crisp Bread Fingers, Tortilla Chips, Carrot, Apple & Cucumber Sticks

£9.95

Mexican Prawn Cocktail

with Tomato, Avocado, Coriander, Chipotle, Charred Lemon & Crisp Tortillas

£9.95

Crispy Fish Tacos

Crispy Hake Fingers seasoned with Lemon, Paprika & Sea Salt, served in a warm Taco with Corn Relish & a Pickled Lime Wedge served with Fresh Slaw & Pico De Gallo

£9.95

Sticky Duck & Lettuce Wraps

Crispy Duck in Hoisin Sauce, served on Fresh Green Leaves, Cucumber Ribbons & Carrot, topped with Spring Onions & a Lime

£10.95

Smashed Avocado (V) (VE)

Lightly crushed Avocado, with Roasted Red Pepper, Onion, Chilli & Coriander served with a bowl of Crispy Fried Sweet Potato Chips

£8.95

Gochujang Popcorn Chicken

Sticky Korean Spiced Chicken with Sesame Seeds, Spring Onion & Crackers

£9.95

Pineapple Chilli Chicken Wings

Crispy Fried Wings infused with Rum served with Rainbow Slaw & Watermelon Salad

£9.95

Ploughman's Sharing Board

Honey Smoked Ham, Homemade Pork Pie, Scotch Eggs, Wensleydale, Yorkshire Blue & Cheddar, with a selection of Pickled Vegetables, Piccalilli, Celery, a Warm Chunk of Bloomer Bread & Real Butter

£23.95

STONEBAKED PIZZA

Margherita (V) (GFA)

Tomato Base & Mozzarella Cheese

£11.95

Carbonara Pizza (GFA)

Earthy Mushrooms Sautéed with a generous portion of Garlic, Crumbled Bacon & duo of Cheeses Baked on a Fresh Pizza Dough, topped with a Sunny Side Up Egg

£14.95

Prosciutto Hawaiian Pizza (GFA)

Spiced Tomato Base, Salty Prosciutto, Sweet Grilled Pineapple, topped with Gouda, Rocket & Red Onions

£14.95

Chicken Shawarma (GFA)

Fresh Baked with Mozzarella & topped with Shredded Chicken Shawarma, Sliced Vine Tomato, Red Onions, Peppers & Drizzled with Tamari Sauce

£15.95

French Onion & Mushroom (V) (GFA)

Freshly Baked, topped with Caramelised Onions, Buttery Herby Balsamic Mushrooms, Goat & Brie Cheese, Fresh Herbs

£15.95

Browned Butter Lobster & Spinach Pizza (GFA)

With Bacon, Fontina Cheese, Cheddar & Parmesan

£15.95

Hoisin Duck & Spring Onions (GFA)

On a Tomato Base with Mozzarella Cheese

£15.95

Philli Cheese Steak (GFA)

Freshly Baked, topped with Fresh Mozzarella, Strips of Rib Eye, Mushrooms, Caramelised Onions, Red Peppers, Goats Cheese & Drizzled with Balsamic Reduction

£15.95

Florentine Pizza with Leeks (V) (GFA)

Spice Tomato Base, Goopy Mozzarella, Sautéed Leeks, Spinach & a Sunny Side Up Egg

£14.95

Garlic Bread (V) (VG) (GFA)

With Garlic Oil & Fresh Basil

£8.50

Tomato Garlic Bread (V) (VG) (GFA)

With a Tomato Base, Garlic Oil & Fresh Basil

£9.50

SALADS

Caesar Salad (GFA)

Baby Gem Lettuce, Garlic Croutons, Parmesan Shavings, Caesar Dressing topped with a Poached Egg (add Chicken & Bacon + £5)

£11.95

Kale Chickpea & Avocado Salad (V) (VG)

Vinaigrette Dressing & Toasted Pine Nuts

£13.95

Smoked Salmon & Roasted Beetroot Salad

Scottish Smoked Salmon Ribbons, Roasted Beetroot with Goats Cheese Dressing, Avocado, Chives & Dill, Charred Lemon & New Potatoes

£16.95

Crunchy Thai Peanut Salad with Chicken

Crispy Fried Chicken with Crunchy Cabbage, Carrots, Peanuts, Coriander & Homemade Peanut Sauce

£16.95

Spicy Ginger Beef & Sugar Snap Pea Salad

Strips of Sirloin cooked with Garlic & Fresh Ginger, Crispy Salad Greens, Rainbow Peppers, Cucumber Ribbons, Sugar Snaps, Honey Roasted Peanuts, Coriander & Spiced Soy Ginger Dressing

£17.95

Burrata Summer Salad (V)

Freshly Grilled Peach paired with Creamy Burrata, Mixed Salad Leaves, Ripe Tomatoes, Red Onion & Toasted Walnuts

£9.95

Burrata Caprese (V)

Fresh Vine Tomatoes, Creamy Burrata, Fragrant Basil with a Sweet Balsamic Glaze (add Prosciutto + £1)

£9.95

Burrata Acciughe (V)

Confit of Vine Tomatoes, Fresh Burrata, Anchovies, Black Olives & Basil Olive Oil served on freshly Baked Flat Bread

£9.95

SIDES

Buttered New Potatoes (V) (VE)
£4.95

Skin on Chunky Chips (V) (VE)
£4.95

Cajun Fries (V) (VE)
£4.95

Parmesan Truffle Fries (V)
£5.95

Patatas Bravas (V) (VE)
Golden Potatoes in a Spicy Tomato Sauce
£4.95

House Salad (V) (VE)
£4.95

Rocket & Spinach Salad (V)
with Truffle Dressing Stir & Parmesan
£5.95

Stir Fried Spinach (V) (VE)
Garlic, Ginger & Chilli
£4.95

DESSERTS

Pimm's Jelly (V)
with Cucumber Sorbet & Summer Fruits
£8.95

Churros (V)
with Vanilla Bean Ice Cream & Warm Chocolate Sauce
£7.95

Disaronno Tiramisu (V)
£7.95

Triple Chocolate Fudge Cake (V) (GFA)
served warm with Ice Cream
£7.95

Prosecco & Raspberry Posset (V)
with Lavender Shortbread Fingers
£8.95

Please ask staff for allergen information. Some dishes can be adapted to specific dietary requirements. Please be advised that some dishes may contain nuts. Fish and poultry may contain bones. Gluten Free Alternative (GFA), Vegetarian (V), Vegan (VG)

GARDEN COCKTAIL MENU

Mojito

Bacardi, Mint, Soda & Fresh Lime (Raspberry, Strawberry, Passion Fruit or Blueberry)

£7.00

Frozen Strawberry Daiquiri

Strawberry Bols & Bacardi

£7.00

Piña Colada

Bacardi, Coconut Rum, Cream & Pineapple Juice

£7.00

Zombie

Bacardi, Dark Rum, Wray & Nephew, Orange Juice & Pineapple Juice

£7.00

Long Island Iced Tea

Bacardi, Vodka, Gin, Tequila, Triple Sec & Coke

£7.00

Mango Collins

Bombay Gin, Mango Syrup & Ginger Beer

£7.00

Pornstar Martini

Vanilla Vodka, Passoa, Fresh Pineapple Juice & Passion Fruit Syrup (Served with 25ml Prosecco)

£8.00

Bellini

Prosecco

(Purée of choice)

£8.00

Chambord Royal

Chambord & Prosecco

£8.00

Passion Berry Fizz

Passoa, Absolute Raspberry, Strawberry Puree & PassionFruit Gomme Syrup

£8.00

Aperol Fizz

Aperol, Prosecco & Soda

£8.00

Cherry Bomb

Midori, Disarrano & Cranberry Juice

£8.00

2 for £10.95 (Monday to Thursday)

2 for £12.00 (Friday to Sunday)



SCAN TO VIEW



ALL OUR MENUS