

## Starters

Minestrone soup |

Parsley, orzo, sourdough

Smoked haddock rarebit |

Watercress, pickles, mustard, celeriac

Curried cauliflower |

Mint, yoghurt, shallot bhaji, lime leaf

Caesar salad croquette |

Hens egg, parmesan, little gem, lemon aioli

## Mains

Roast rib of beef |

Roast potatoes, Yorkshire pudding, pan juices

Roast pork belly |

Apple puree, crackling, red wine jus

Stonebass |

Sweetcorn & pancetta ragu, asparagus, fennel

Summer vegetable broth |

Linguine, sweet potato, leek tops

## Dessert

Peanut butter parfait |

English strawberry, vanilla sponge

Chilled chocolate fondant |

Raspberry sorbet, malted milk crumb, passion fruit curd

Blueberry eton mess |

Lime, caramelized white chocolate, pistachio

English cheeses |

Grapes, celery, quince, crackers

# THE GARDEN RESTAURANT



*June 13<sup>th</sup>*

*Father's day*

*2 courses £21.50*

*3 courses £26.50*

Full afternoon tea

*Selection of finger sandwiches:*

*Coronation chicken*

*Hot smoked salmon, pickled cucumber*

*Applewood smoked cheddar, coleslaw*

*Goats cheese, beetroot, horseradish*

*Warm scones, clotted cream and jam*

*Mini cake selection*

*Choice of tea, coffee & infusions*

*Pint of draft beer*

Cream tea

*Warm scones, fruit cake, clotted cream,  
homemade jam*

*Choice of tea, coffee & infusions*

All ingredients may not be listed for menu items.  
If more information about allergens is required,  
please ask a member of the team

*THE  
GARDEN  
RESTAURANT*



*June 18<sup>th</sup>*

*Father's day afternoon tea*

*Full afternoon tea £24.50*

*Cream tea £9.50*