

# GARDEN MENU

MONDAY TO SATURDAY 12.00 - 14.30, 17.00 - 21.30 | SUNDAYS AND BANK HOLIDAYS 12.00 - 14.30, 17.00 - 21.00  
AFTERNOON TEA DAILY 13.00 - 17.30 (PRE-BOOKING IS REQUIRED)

## TO SHARE

### (2-3 PEOPLE)

#### SMOKED AND CURED FISH SELECTION £29.5

Beetroot-cured salmon, smoked trout fillets, smoked cod roe mousse, shell-on prawns, Ortiz anchovies, sourdough bread, keta and lemon crème fraîche

#### DELICACIES FROM SPAIN £29.5

Serrano ham, chorizo, salchichón de Vic, lomo, Manchego cheese, grilled sourdough, membrillo and Gordal olives

## STARTERS

#### GREEK SALAD £10.5

Cucumber, tomato, red onion, peppers, Kalamata olives and feta cheese (v)

#### ENDIVE SALAD £10.5

Mixed bitter leaves with croutons and blue cheese dressing (vg upon request)

#### ALEXANDER PRAWN COCKTAIL £17.5

Large Norwegian prawns, iceberg lettuce, spiced Marie Rose sauce

#### PANACHE OF MELON AND MORTADELLA £12.5

Galia, Charentais, watermelon, mortadella (vg upon request)

#### GAZPACHO £12

Chilled blended soup originating from Andalusia, made from tomatoes, cucumbers, peppers, garlic, olive oil and vinegar (vg)

## SIDES

### £5.5

Fries (vg)

Parmesan and truffle fries (v)

Baby gem with blue cheese dressing (v)

Grilled Tenderstem broccoli (vg)

Grilled Mediterranean vegetables (vg)

Jersey Royal new potatoes (vg)

## MAINS

#### GRILLED SPATCHCOCK CHICKEN £26.5

Spatchcock grilled spring chicken with chermoula, marinated in rose harissa, served with couscous

#### TUNA NIÇOISE £26.5

Grilled tuna steak served on a salad of eggs, tomatoes, French beans and black olives

#### CAESAR SALAD £18.5

Cos lettuce, croutons, shavings of Parmesan and anchovies in a creamy dressing (add chicken for £5.5)

#### COLD POACHED SALMON £24.5

Cold salmon with Russian salad, mixed leaves and lemon

#### LOBSTER LINGUINE £38

Lobster with spaghetti, Clamato, courgettes, chilli, vodka, toasted herb crumbs

#### GRILLED AUBERGINE "MUHAMMARA" £21

Slow-cooked aubergine, muhammara sauce, charred sourdough, candied walnuts and pomegranate seeds served with a herby salad (vg)

## FROM THE GRILL

#### LOADED IBERICO PORK BURGER £25.5

Topped with pulled barbecued pork, melted cheese, toasted brioche bun

#### RIB-EYE STEAK £38

Surrey farm rib-eye, garden herb butter, flat mushroom, vine tomatoes, sourdough, a compote of tomatoes and mushrooms

#### TRONÇON OF HALIBUT £28.5

Halibut cooked on the bone with salsa cruda made from peppers, tomato, avocado, coriander, lime, chilli

#### MINUTE STEAK £28.5

Served with rocket leaves, cherry tomatoes, balsamic dressing

## STONE-BAKED PIZZAS

### £20

#### MARGHERITA

Passata, basil and mozzarella (v)

#### VEGAN 'NDUJA

Passata, grilled artichokes and mozzarella (v)

#### PEPPERONI

Passata, pepperoni and mozzarella

## DESSERTS

#### STRAWBERRIES AND CREAM £12

Fresh strawberries and cream (v)

#### GINGER WINE JELLY £12

Ginger wine jelly set with chopped fruit

#### CHOCOLATE MOUSSE £12

Caramel chocolate mousse with matcha cream (v)

#### BRITISH CHEESE BOARD £18

Served with crackers and chutney (v)

#### AFFOGATO £8.5

Vanilla gelato with espresso (v)

WE USE A WIDE RANGE OF INGREDIENTS IN OUR KITCHEN, SOME OF WHICH MAY CONTAIN ALLERGENS. IF YOU HAVE A SPECIFIC ALLERGY OR DIETARY REQUIREMENTS, PLEASE LET US KNOW. OUR PRICES ARE INCLUSIVE OF THE CURRENT VAT RATE. PLEASE NOTE, A DISCRETIONARY 12.5% SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL. 100% OF THIS CHARGE GOES TO TEAM MEMBERS.