

# Menu

**SAMPLE  
MENU**

## STARTERS

<b>SOUP OF THE DAY</b>	<b>£8</b>
With homemade bread (GFA)	
<b>SLOW COOKED OX CHEEK RAVIOLO</b>	<b>£10</b>
With guinness glazed onions, garlic & smoked parmesan	
<b>HAND DIVED ORKNEY SCALLOPS</b>	<b>£19</b>
With honey roast pork belly, granny smith apple & truffle dressing (GF)	
<b>PRAWN STAR MARTINI</b>	<b>£12</b>
With crab crumpet, avocado & spiced red pepper chutney (GFA)	
<b>TUNA TARTARE</b>	<b>£11</b>
With wasabi, avocado, sesame mayo & compressed watermelon (GF)	
<b>SMOKED HAM HOCK</b>	<b>£10</b>
With one hour duck egg & pumpkin espuma (GF)	
<b>ROQUEFORT ARANCINI</b>	<b>£10</b>
With roasted cèpe, toasted hazel nuts, garlic & sage (GF)	

## MAINS

<b>SUFFOLK CHICKEN BREAST</b>	<b>£19</b>
With BBQ chicken bon bon, glazed pumpkin & truffle mac n cheese	
<b>BEER BATTERED FISH &amp; CHIPS</b>	<b>£18</b>
With pea puree, chunky chips and pickled quail eggs, baby onions and curry sauce (GFA)	
<b>MARKET FISH OF THE DAY</b>	<b>£25</b>
<b>BREAST OF GRESSINGHAM DUCK</b>	<b>£27</b>
With boulangère potato, salsify, baby turnips & cherry jus	
<b>GRASS FED 8OZ AGED FILLET STEAK</b>	<b>£38</b>
With hand cut chips, confit mushroom, baby vine tomato & pepper sauce	
<b>ROASTED STONE BASS</b>	<b>£26</b>
With pumpkin risotto, mussel, fennel & crab	
<b>HERB ROASTED VENISON LOIN</b>	<b>£28</b>
With celeriac, venison potato pie & black berry jus	
<b>THE MIXED GRILL</b>	<b>£28</b>
24 hour beef short rib, honey glazed BBQ pork, lamb shoulder, black pudding, crackling, crispy egg & cheesy chips	

## SIDES

<b>Hand Cut Chips</b>	<b>£4.5</b>	<b>Tomato &amp; Red Onion Salad</b>	<b>£4.5</b>
<b>Creamed Potatoes</b>	<b>£4.5</b>	<b>Rocket &amp; Parmesan Salad</b>	<b>£4.5</b>
<b>Braised Red Cabbage</b>	<b>£4.5</b>	<b>Macaroni &amp; Cheese</b>	<b>£4.5</b>
<b>Seasonal Greens</b>	<b>£4.5</b>		

## DESSERTS

<b>KEY LIME PARFAIT</b>	<b>£8.5</b>	<b>STICKY TOFFEE PUDDING</b>	<b>£7.5</b>
With confit pineapple, mango, toasted coconut, spiced rum & chilli syrup (GF)		With butterscotch sauce & vanilla ice cream	
<b>APPLE &amp; BLACKBERRY CREPES</b>	<b>£7.5</b>	<b>SELECTION OF HOMEMADE ICE CREAMS AND SORBET</b>	<b>£7</b>
With caramel ice cream & oat crumble		(GF)	
<b>DARK CHOCOLATE &amp; CHERRY FONDANT</b>	<b>£8.5</b>	<b>SELECTION OF ENGLISH CHEESES FROM THE TROLLEY</b>	<b>£10.5</b>
With white chocolate & mint ice cream		With tomato bread, biscuits, grapes, apple & ale chutney	
<b>BANANA &amp; CARAMEL CHEESECAKE</b>	<b>£8</b>	Add Port with your cheese:	
With bitter orange jelly & hot chocolate sauce (GF)		Rozes Tawny Port   Portugal   50ml <b>£4.95</b>	
		Rozes LBV Port   Portugal   50ml <b>£4.95</b>	

Garden Brasserie

# Vegan

## STARTERS

### BUTTERNUT SQUASH SOUP

With sage oil (VE)(GF)

£8

### SUNDRIED TOMATO & OLIVE ARANCINI

With greek cheese, pickled shallots & pesto  
espuma (V)(GF)

£8.5

### WATERMELON "TUNA TARTARE"

With wasabi, avocado, pickled tomato &  
stem ginger gel (VE)(GF)

£8.5

## MAINS

### ROASTED PUMPKIN GNOCCHI

With cèpes, baby turnips, sage & shaved  
vegan cheese (VE)

£17

### WILD MUSHROOM PAPPARDELLE

With salsify, kale & truffle cappuccino (VE)

£17

### VEGAN BURGER

With guacamole, spiced pepper chutney, confit  
pineapple & vegan cheddar (VE)

£17

## DESSERTS

### SELECTION OF SORBETS (GFA)(VE)

£8

### PINEAPPLE TARTE TATIN

With mango salsa & spiced rum syrup (VE)

£8

### BLACK FOREST CHOCOLATE

### TRUFFLE TORTE

With cherry sorbet & aerated chocolate (VE)

£7.5

## DIETARY INFORMATION

Vegetarian (V) | Vegetarian Alternative Available (VA) | Vegan (VE) | Vegan Alternative Available (VEA) | Gluten Free (GF)

Gluten Free Alternative Available (GFA) | Dairy Free (DF) | Dairy Free Alternative Available (DFA)

Should you have allergies or food intolerances, please speak to the restaurant team prior to placing your order. Allergens are present in our kitchens, so we cannot guarantee dishes are 100% allergen free.

## DRINKS

### SOFT DRINKS

Still Water	330ml   £2.7	750ml   £4.7
Sparkling Water	330ml   £2.7	750ml   £4.7
Pepsi	330ml   £3.3	
Pepsi Max	330ml   £3.3	
7Up Free	330ml   £3.3	
Orange Juice	Half Pint   £2.7	Pint   £5
Apple Juice	Half Pint   £2.7	Pint   £5
J2O	275ml   £3.3	

### BOTTLED BEER & CIDER

Corona 0%	330ml   £5
Peroni 0%	330ml   £5
Corona 4.5%	330ml   £5.6
Peroni 5.1%	330ml   £5.7
Bulmers 4.5%	500ml   £6.3
Doom Bar 4.5%	500ml   £6.4
Directors 4.5%	500ml   £6.4
Birra Moretti 4.6%	330ml   £5.2

### DRAUGHT BEER

Birra Morretti 4.6%	Pint   £6.95
Fosters 5%	Pint   £6.4

### HOT DRINKS

Americano	£3.95
Cappuccino	£3.95
Latte	£3.95
Single Espresso	£2.75
Double Espresso	£3.25
English Breakfast Tea	£3.25
Earl Grey Tea	£3.25
Herbal or Fruit Tea	£3.25
Liquor Coffee	£12

Parties of 10 & over are asked to pre-order. In the instance of no pre-order, please be aware there may be a delay as our Chef's prepare your meals.

# Garden Brasserie