



GARDEN MENU

Garden Menu 60 | Wine Flight 50

Lobster doughnut

Focaccia & two fields olive oil

Garden beetroot & yogurt

Lobster ravioli, sea herbs & lobster bisque

Duck breast, confit fennel, caramelised black olive

or

Sea bass, pea, tomato beurre blanc & chard

Barkham blue, jerusalem artichoke & black garlic [£12.5 supplement]

70% chocolate, caramel & peanuts

Parsley cake, pistachio cream & lime gel

Please inform your server of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill



GARDEN MENU | Vegetarian

Garden Menu 60 | Wine Flight 50

Cheese doughnut

Focaccia & two fields olive oil

Garden beetroot & yogurt

Padron, black olive caramel

Goats curd, squash & sweet onion tarte tatin

Barkham blue, jerusalem artichoke & black garlic [£12.5 supplement]

70% chocolate, caramel & peanuts

Parsley cake, pistachio cream & lime

Please inform your server of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill



GARDEN MENU | Plant Based

Garden Menu 60 | Wine Flight 50

Padron, black olive caramel

Focaccia & Two Fields olive oil

Garden beetroot

Courgette flower, girolles & dill

Tofu, caramelised black olive, chard

Elderflower sorbet

70% chocolate cremeux & strawberries

Please inform your server of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill



GARDEN MENU | Gluten Free

Garden Menu 60 | Wine Flight 50

Padron, black olive caramel

Bread & Two Fields olive oil

Garden beetroot & yogurt

Cured trout, labneh & roe

Duck breast, confit fennel, caramelised black olive

or

Sea bass, pea, tomato beurre blanc & chard

Barkham blue, jerusalem artichoke & black garlic [£12.5 supplement]

70% chocolate, caramel & peanuts

70% chocolate cremeux & strawberries

Please inform your server of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill



GARDEN MENU | 2nd Night

Garden Menu 60 | Wine Flight 50

Cheese doughnut

Focaccia & two fields olive oil

Trout, labneh & roe

Lobster ravioli, sea herbs & lobster bisque

Duck breast, confit fennel, caramelised black olive

or

Sea bass, pea, tomato beurre blanc & chard

Barkham blue, jerusalem artichoke & black garlic [£12.5 supplement]

Elderflower sorbet

Parsley cake, pistachio cream & lime gel

Please inform your server of any allergies or dietary requirements
A discretionary 12.5% service charge will be added to your bill