

# Garden Restaurant Menu

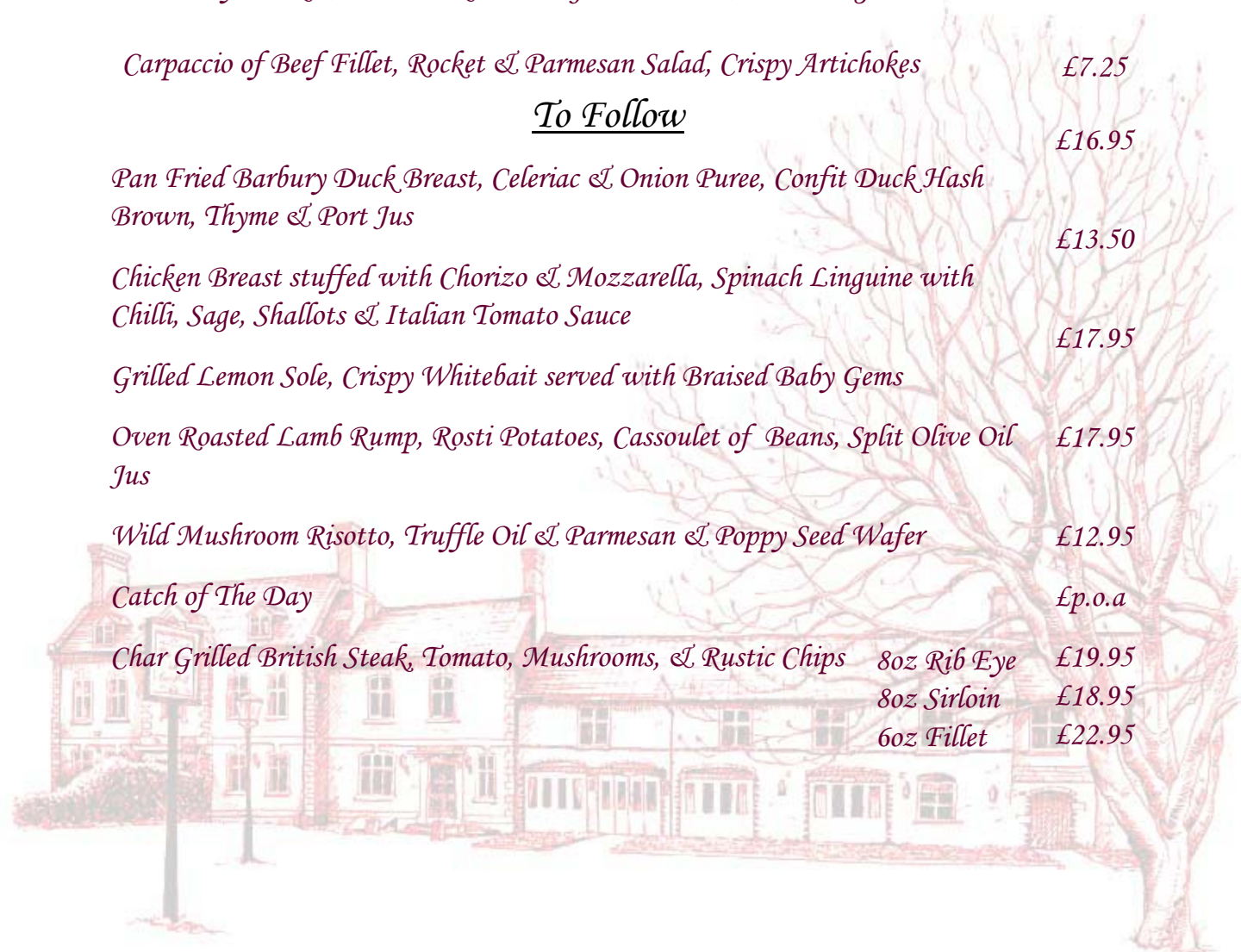
Available Tuesday to Saturday Evenings from 6.30 pm to 9.30 pm

## To Start

<i>Soup of the Moment, Freshly Baked Bread</i>	£4.50
<i>Tian of Curried Mussels &amp; Smoked Salmon, Mango &amp; Coriander, Mussel Beignet</i>	£6.95
<i>English Pea Pannacotta, Lemon Mayo, Serrano Ham, Pea Shoots</i>	£5.95
<i>Ravioli of Wild Mushrooms, Sautéed Spinach, Parmesan Foam, Truffle Oil</i>	£6.25
<i>Twice Baked Goat's Cheese Soufflé, Toasted Hazelnuts, Bramley Apple Reduction</i>	£5.95
<i>Mosaic of Chicken, Ham Hock &amp; Foie Gras, Piccalilli, Sour Dough Bread</i>	£6.95
<i>Carpaccio of Beef Fillet, Rocket &amp; Parmesan Salad, Crispy Artichokes</i>	£7.25

## To Follow

<i>Pan Fried Barbury Duck Breast, Celery &amp; Onion Puree, Confit Duck Hash Brown, Thyme &amp; Port Jus</i>	£16.95
<i>Chicken Breast stuffed with Chorizo &amp; Mozzarella, Spinach Linguine with Chilli, Sage, Shallots &amp; Italian Tomato Sauce</i>	£13.50
<i>Grilled Lemon Sole, Crispy Whitebait served with Braised Baby Gems</i>	£17.95
<i>Oven Roasted Lamb Rump, Rosti Potatoes, Cassoulet of Beans, Split Olive Oil Jus</i>	£17.95
<i>Wild Mushroom Risotto, Truffle Oil &amp; Parmesan &amp; Poppy Seed Wafer</i>	£12.95
<i>Catch of The Day</i>	£p.o.a
<i>Char Grilled British Steak, Tomato, Mushrooms, &amp; Rustic Chips</i>	8oz Rib Eye £19.95
	8oz Sirloin £18.95
	6oz Fillet £22.95



## *A Bit on the Side*

<i>Rustic Chips</i> £2.50	<i>£2.50 Garlic Bread</i>
<i>Cheesy Garlic Bread</i> £2.75	<i>£2.75 Wilted Spinach</i>
<i>Rocket &amp; Parmesan Salad</i> £2.75	<i>£2.50 French Beans</i>
<i>Garden Peas</i> £2.00	<i>£2.50 Creamed Mash Potato</i>
<i>House Salad</i> £2.25	<i>£1.75 Peppercorn Sauce</i>

## *To Finish*

<i>Almond &amp; Apricot Tart, Amaretto Mascarpone</i>	<i>£5.95</i>
<i>Chocolate &amp; Walnut Marquise, Maple Ice Cream &amp; Coffee Anglaise</i>	<i>£6.50</i>
<i>Baileys Crème Brulee &amp; Butter Shortbread</i>	<i>£5.75</i>
<i>Strawberry Delice, Poached Strawberries &amp; Vanilla Cream</i>	<i>£5.95</i>
<i>Coconut and Caramelised Banana Mille Feuille, Chocolate Sauce, Caramelised Pecans</i>	<i>£6.25</i>
<i>Cheshire Farm Luxury Ice creams and Sorbets – Choose Three</i>	<i>£4.95</i>
<i>(Vanilla, Double Chocolate, Raspberry Ripple, Coconut &amp; Honeycomb Ice Cream)</i>	
<i>(Raspberry, Lemon, Champagne &amp; Blackcurrant Sorbet)</i>	

*British Cheese Plate* £8.50

*Served with Oatcakes, wafers, grapes and chutney*

### *Barbers 1833 Cheddar – Vintage Reserve*

*Made by Anthony Barber and family at Maryland Farm, Somerset. The Barbers have farmed there for 6 generations. Based 15 miles from Chedderton the Somerset levels within the traditional provenance of cheddar. This cheese is matured for 24 months after using their own cheese culture to develop complex and long flavors.*

### *Yorkshire Blue*

*Made by Judy Bell, Thirsk, North Yorkshire. The farm produces this soft cow's cheese after much experimentation. Judy has adapted a Roquefort recipe from which the neighbouring wensleydale cheese descends. After making the cheese it is then wrapped in foil to ensure the further blueing, bringing the total maturing time to 3 months*

### *Kirkham's Lancashire*

*Made by Ruth and Graham Kirkham, Beesley Farm, Goosnargh, Lancashire. Husband John, milks the cows on the edge of the forest. Ruth makes her Lancashire in exactly the same way as her mother and grandmother before her, using a three day old curd to create a buttery creamy raw milk Lancashire.*

## Speciality Coffees

<i>Espresso</i>	<i>£1.75</i>
<i>Espresso Macchiato</i>	<i>£1.85</i>
<i>Caffe Latte</i>	<i>£2.25</i>
<i>Cappuccino</i>	<i>£2.25</i>
<i>Americano</i>	<i>£1.85</i>
<i>Caffe Mocha</i>	<i>£2.25</i>
<i>Cafetiere</i>	<i>£2.50</i>
<i>Speciality Teas</i>	<i>£2.25</i>
<i>A Range of Liqueur Coffees From</i>	<i>£4.95</i>

*All Served With Our Own Chocolate Fudge*

*All Prices inclusive of VAT and are subject to change without notice*

