



STARTER SOUP

chilled garden pea, lettuce, and cucumber [pb]

CRISPY SQUID

black garlic mayonnaise

ISLE OF WIGHT TOMATO

Ragstone goats' cheese and air cured Cotswold ham

SPRING SUPERFOOD CHICKPEA

cucumber, apple, fregola, agave & grain mustard dressing [pb]

MAIN GARDEN BURGER

Moving Mountains pattie, smoked cheddar,
spiced mayo, skin on fries [pb]

BREADED HADDOCK

lovage mushy peas, tartar sauce, triple cooked chips

35 DAY DRY AGED BEEF BURGER

cheddar, streaky bacon, beetroot relish, skin on fries

ROASTED CASTLEMEAD CHICKEN

heritage carrots, parsley root, celery leaves

PUDDING ETON MESS

strawberries & elderflower [v]

ROASTED PEACH & ALMOND ROLL

vanilla ice cream, almond brittle [v]

CHOCOLATE SLICE

raspberry sorbet [pb]

FROZEN CREAMS & SORBETS[v]

£45
SET MENU

[pb] Plant-Based [v] Vegetarian [*] May Contain Shot
Please inform us if you have any dietary or allergen requirements
An optional 12.5% service charge will be added to your bill