

# DINNER

From 5pm

## SNACKS

Pain de campagne with whipped butter (v)	<b>3.75</b>
Hot spiced nuts (ve)	<b>3.75</b>
Lemon and chilli Halkidiki olives (ve)	<b>3.75</b>
Hummus, crudités, hazelnut dukkha, e.v.o.o (ve)	<b>4.50</b>
Fried halloumi, red pepper ketchup (v)	<b>4.50</b>
Beer-battered haggis, crème fraîche, harissa verde	<b>4.50</b>

## SALADS

Buffalo mozzarella, pear, prosciutto, aged balsamic	<b>8/12</b>
Smoked mackerel, beetroot, blood orange, hazelnuts	<b>8.50/12.50</b>
Warm corn-fed chicken, black pudding, pumpkin seeds, kale	<b>9/13.50</b>

## PIZZA

Tomato, mozzarella, basil (v)	<b>11</b>
Parma ham, rocket, Parmesan	<b>12</b>
Portobello mushroom, Gorgonzola, truffle	<b>12</b>
'Nduja and red chilli	<b>12.50</b>
Pepperoni	<b>11</b>

## MAINS

Scotch beef burger, smoked brie, chipotle relish, hand-cut chips	<b>13.50</b>
Haddock, hand-cut chips, tartare sauce, mushy peas	<b>13.50</b>
Pan-roasted cod, chorizo, chicory, 8yo balsamic	<b>15.50</b>
Sirloin steak, hand-cut chips, vine tomatoes, garlic butter	<b>24.50</b>
Rigatoni pasta, butternut squash, chilli, sage, Pecorino (v)	<b>9.50</b>
Charred aubergine steak, barrel-aged feta, Israeli couscous, pomegranate and dukkah (v)	<b>9.50</b>

## SIDES

Hand-cut chips, roast garlic aioli	<b>3.95</b>
Add Parmesan and truffle	<b>1</b>
Side salad	<b>3.50</b>

## DESSERTS

Milk chocolate tart, raspberry sorbet	<b>6</b>
Passion fruit and white chocolate gateaux, marinated mango	<b>6</b>
Vanilla rice pudding	
fruits of the forest compote,	<b>5</b>
Dark chocolate and blood orange Sachertorte	<b>6</b>
Cheese, honeycomb, dried fruit, oatcakes	<b>10</b>

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT at 20%. A discretionary 10% service charge – shared wholly between The Garden team – will be added to your bill.



THE  
GARDEN