

DINNER

From 5pm

SNACKS

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

SALADS

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

PIZZA

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

MAINS

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

SIDES

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

DESSERTS

Milk chocolate tart, raspberry sorbet	6
Passion fruit and white chocolate gateaux, marinated mango	6
Vanilla rice pudding, poached rhubarb	5
Dark chocolate and blood orange Sachertorte	6
Cheese, honeycomb, dried fruit, oatcakes	10

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