



# THE GARDEN

NOCELLARA OLIVES <sup>VG</sup> 5    SOURDOUGH ROLLS <sup>VG</sup> 3    SMOKED ALMONDS <sup>VG</sup> 5    EDAMAME BEANS <sup>VG</sup> 5

**SALT & PEPPER SQUID**  
*chilli, coriander, chive mayonnaise 11*

**BUTTERMILK FRIED CHICKEN**  
*chilli sauce, roasted garlic aioli, pickles 12*

**MEZZE SELECTION <sup>VG</sup>**  
*hummus, smoked aubergine, Mubammara 18*

## STARTERS

**GAZPACHO <sup>VG</sup>**  
*heritage tomatoes, rye bread crisps,  
olive tapenade 9*

**CLASSIC PRAWN  
COCKTAIL 16**

**BURRATA <sup>V</sup>**  
*Isle of Wight tomatoes, white balsamic  
dressing balsamic caviar 16*

**LONDON CURE SALMON**  
*potato & dill salsa, avocado cream,  
quail egg, smoked crème fraîche 16*

**WYE VALLEY ASPARAGUS <sup>V</sup>**  
*quail egg, parmesan crumb,  
hollandaise, radishes 14*

**COBBLE LANE BRESAOLA**  
*parmesan, toasted hazelnuts, rocket,  
truffle vinaigrette 18*

**STEAK TARTARE**  
*quail egg, sourdough toast 16*

**HALF POACHED  
NATIVE LOBSTER**  
*Marie Rose 30*

**SHELLFISH SELECTION**  
*dressed Dorset crab, rock oysters,  
prawns, mussels, scallop ceviche 48*

**WEST MERSEA  
ROCK OYSTERS**  
*4 each or 22 half dozen*

## SALADS

**CHOPPED GARDEN  
SALAD <sup>VG</sup> 14**

**CLASSIC CAESAR <sup>V</sup> 15**

**NIÇOISE 15**

### TOPPINGS

*smoked anchovies 6    charred halloumi & chilli 8<sup>V</sup>    free range chicken 8    yellow fin tuna 8*

## MAIN PLATES

**SPECIAL  
CUT OF THE DAY**  
*market price*

**DAYBOAT  
CATCH OF THE DAY**  
*market price*

**HOUSE CHEESEBURGER**  
*smoky ketchup, fries 18*

**GRILLED DOVER SOLE**  
*market price*

**HALLOUMI BURGER <sup>V</sup>**  
*sweet chilli, lettuce, roasted red  
pepper, avocado, fries 18*

**POTATO GNOCCHI <sup>VG</sup>**  
*charred courgette, soy beans, pesto,  
vegan feta, sun-dried tomatoes 19*

**CHICKEN PAILLARD**  
*Wye Valley garden salad,  
cherry tomatoes 23*

**LOBSTER LINGUINE**  
*garlic and chilli 35*

**LAMB CUTLETS**  
*goat's cheese and summer  
vegetable tart, mint jus 31*

**200g BEEF FILLET**  
*potato fondant, roast tomato  
garlic and herb crumb 38*

## SIDES

**HERITAGE TOMATO  
AND BASIL <sup>VG</sup> 7**

**BUTTERED SUMMER  
VEGETABLES <sup>VG</sup> 6**

**COURGETTI WITH  
ALMONDS <sup>VG</sup> 6**

**TRUFFLE & PARMESAN FRIES <sup>V</sup> 8**

**FRENCH FRIES <sup>VG</sup> 6**

**GREEN SALAD <sup>VG</sup> 6**

(V) VEGETARIAN (VG) VEGAN  
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES  
PLEASE ASK A MEMBER OF STAFF FOR FURTHER INFORMATION  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED  
TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

# DRINKS LIST

## SPARKLING

	By the glass 125ml	By the bottle
<b>SO JENNIE LUXURY BUBBLES</b> <i>Le Manoir des Sacres, France, 0% Alcohol, Halal</i>		58
<b>HATTINGLEY VALLEY 'CLASSIC RESERVE'</b> <i>Hampshire, England NV</i>	15	65
<b>HATTINGLEY VALLEY 'RESERVE' ROSÉ</b> <i>Hampshire, England NV</i>	18	80

## CHAMPAGNE

<b>MOËT &amp; CHANDON, BRUT IMPÉRIAL</b> <i>Jubilee Special Edition, Champagne, France NV</i>	19	79 Magnum 160
<b>MOËT &amp; CHANDON, ROSÉ IMPÉRIAL</b> <i>Champagne, France NV</i>	22	110
<b>LAURENT-PERRIER CUVÉE ROSÉ</b> <i>Champagne, France NV</i>		165 Magnum 350
<b>RUINART BLANC DE BLANC BRUT</b> <i>Champagne, France NV</i>		180
<b>RUINART ROSÉ</b> <i>Champagne, France NV</i>		180
<b>DOM PERIGNON 2012</b> <i>Champagne, France</i>		320
<b>LAURENT-PERRIER GRAND SIECLE</b> <i>Champagne, France</i>		330
<b>KRUG GRANDE CUVÉE</b> <i>Champagne, France</i>		340

## ROSÉ

	By the glass 175ml	By the bottle
<b>LES QUATRE TOURS 'CLASSIQUE ROSE'</b> <i>Côtes de Provence, France 2021</i>	11	45
<b>WHISPERING ANGEL</b> <i>Jubilee Special Edition, Château d'Esclans, CDP, France 2021</i>	19	75 Magnum 150 Dbl Magnum 350 Imperial 700
<b>CHÂTEAU D'ESCLANS, ROSÉ ESTATE</b> <i>Côtes de Provence, France 2020</i>		135 Magnum 270

## WHITE

<b>VINHO VERDE 'ESCOLHA'</b> <i>Solar das Boucas, Portugal 2020</i>	9	34
<b>SAUVIGNON BLANC, MONT AURIOL</b> <i>Languedoc, France 2020</i>	10	38
<b>PICPOUL DE PINET, SAINT PEYRE</b> <i>Languedoc, France 2021</i>	11	44
<b>ALBARIÑO, TAMBORA</b> <i>Rias Baixas, Galicia, Spain 2021</i>	13	50
<b>GAVI DI GAVI, MADGA PEDRINI</b> <i>Piedmont, Italy 2020</i>	14	54
<b>CHABLIS, ELLEVIN</b> <i>Burgundy, France 2021</i>	16	62
<b>SANCERRE, 'CUVÉE HENRI DU VERNOY'</b> <i>Guilopées, Loire, France 2020</i>	17	67
<b>POUILLY FUISSÉ 'VIELLES VIGNES'</b> <i>Dom. Guerrin &amp; Fils, Burgundy, France 2019</i>	18	72

## RED

	By the glass 175ml	By the bottle
<b>MONTEPULCIANO D'ABRUZZO,</b> <i>Monte Tessa, Abruzzo, Italy 2020</i>	9	34
<b>MERLOT, MONT AURIOL</b> <i>Languedoc, France 2018</i>	10	40
<b>SHIRAZ, TAR &amp; ROSES</b> <i>Heathcote, Australia 2018</i>	12	46
<b>RIOJA RESERVA, VEGA CALEDONIA</b> <i>Spain 2014</i>	13	50
<b>CAILLETEAU BERGERON MERLOT</b> <i>Blaye, Côtes de Bordeaux, France 2019</i>	14	55
<b>TEMPRANILLO 'ABBA'</b> <i>Francisco Casas, Toro, Spain 2015</i>	15	60
<b>PINOT NOIR 'BOURGOGNE'</b> <i>Dom. Nudant, Burgundy, France 2020</i>	16	62
<b>MALBEC, TERRAZAS DE LOS ANDES</b> <i>Mendoza, Argentina 2018</i>	19	75

## SWEET & FORTIFIED

	By the glass 100ml	By the bottle
<b>MANZANILLA 'LA GITANA'</b> <i>Bodegas Hidalgo, Jerez, Spain</i>	9	
<b>SAUTERNES, CHÂTEAU ROUMIEU</b> <i>Bordeaux, France 2016</i>	13	85
<b>TAWNY 10 YEAR OLD</b> <i>Kopke, Portugal (750ml)</i>	14	90

## COCKTAILS

	By the glass 100ml	By the bottle
<b>ESPRESSO MARTINI</b> <i>Double espresso shot, Belvedere, kablua, and lots of love from Kate...</i>		All at 16
<b>ROSITA</b> <i>Don Julio Blanco, St. Germain, strawberry, basil, lime</i>		
<b>SHRUB SPRITZ</b> <i>Belsazar rose, House shrubs, citric acid, kola bitters, prosecco, Double Dutch ginger ale</i>		
<b>HOUSE BLOODY MARY</b> <i>Ketel One, House spice mix, tomato juice, lemon</i>		
<b>RUM PUNCH</b> <i>Ron Santiago de Cuba Carta Blanca, House citrus liqueur, tonka, pineapple star anise, passionfruit, raspberry</i>		
<b>MINT JULEP</b> <i>Bulleit bourbon, mint, sugar</i>		
<b>CHAMPAGNE COCKTAIL</b> <i>Hennessy VS, Angostura bitters, sugar and Moët &amp; Chandon Champagne</i>		
<b>BRAMBLE</b> <i>Tanqueray, lemon, sugar, crème de mûre</i>		
<b>GINGER MOJITO</b> <i>Glenmorangie 10yo, mint, sherbet, ginger ale</i>		
<b>CUCUMBER COLLINS</b> <i>Ketel One cucumber &amp; mint, elderflower, agave, lime, soda</i>		

## MOCKTAIL IS THE HERO

	By the glass 100ml	By the bottle
<b>BLOODY SHAME</b> <i>The classic Bloody Mary without alcohol - lemon and tomato juice, mixed with our very own spice mix</i>		
<b>THE SECRET GARDEN</b> <i>Citrus sherbet, Kaffir Lime bitters, thyme and lemon</i>		
<b>SOMETIMES AN ANGEL</b> <i>Botanical honey, lime juice, orange juice, slimline tonic</i>		
<b>VIRGIN HUGO</b> <i>elderflower, mint, slimline tonic</i>		

## DRAFT BEER

<b>BIRRA MORETTI</b> <i>Italy</i>	6
<b>GUINNESS</b> <i>Ireland</i>	8

## BOTTLE BEERS

<b>HEINEKEN 0%</b> <i>Holland</i>	6
<b>SASSY CIDER</b> <i>France</i>	6

<b>CAMDEN IPA</b> <i>England</i>	6
<b>CAMDEN HELLS</b> <i>England</i>	6
<b>CAMDEN PALE ALE</b> <i>England</i>	6

## NATURAL MINERAL WATER

<b>HILDON</b> <i>Still and Sparkling</i>	5
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