

Seasonal ingredients and vibrant Mediterranean flavours, designed for relaxed, all-day dining, whether you're sharing plates or ordering your own.

SMALL PLATE

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| Padron peppers, garlic yoghurt dip (v) | £8.50 |
| Jamon Serrano croquets, black garlic mayo and pickled Guindillas | £11.00 |
| Patatas bravas, smoked paprika sauce, aioli (v) | £9.00 |
| Grilled artichoke, olive and sundried tomato bruschetta (ve) | £11.00 |

FOR THE MIDDLE OF THE TABLE

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|--|--------|
| Meat | £16.00 |
| Chorizo, prosciutto, salchichon, salami Napoli, served with cornichons, grilled artichokes and sundried tomatoes | |
| Cheese | £20.00 |
| Manchego, Taleggio, Gorgonzola, Gran Moravia, served with crackers, figs and grapes | |

STONE-BAKED PIZZA

Hand-stretched dough, proofed for 24 hours, then fired in our stone oven until golden, crisp, and lightly blistered. Each pizza is topped with seasonal Mediterranean ingredients, balancing rustic simplicity with vibrant flavour.

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| Classic Margarita (v) | £14.00 |
| Nduja, mozzarella and fresh basil | £16.00 |
| Olive, artichoke, aubergine and feta (vegan available) (v) | £16.00 |

SALAD/PASTA

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| Caprese salad (tomato, mozzarella, basil, evoo) (v) | £12.00 |
| Grilled goats cheese salad, toasted walnuts, figs, croutons, roasted red peppers, pomegranate, honey and Dijon mustard dressing (v) | £14.00 |
| Caesar Salad (v) | £14.00 |
| Romaine lettuce tossed in creamy Caesar dressing with herb-garlic croutons and shaved Parmigiano-Reggiano. Add on Chicken breast or Smoked Salmon £5 | |
| Prawn and chorizo linguini pasta, parmesan, coriander, chilli | £16.50 |

OPEN SANDWICHES

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| Prosciutto and Sun-dried Tomato on Focaccia bread | £15.00 |
| Rosemary infused focaccia topped with Prosciutto di Parma, oil-cured sun-dried tomatoes, pesto sauce, balsamic reduction and parmesan shavings | |
| Escalivada and Whipped Feta on Focaccia bread (v) | £15.00 |
| Toasted focaccia topped with smoky fire-roasted aubergine, onions, red peppers, served over a bed of whipped lemon-feta, toasted almonds and pimentón. | |

ON THE SIDE

| | | | |
|---|-------|----------------------------|-------|
| Warm focaccia and sourdough with evoo, balsamic and chilli flakes (v) | £8.50 | Fries (v) | £5.00 |
| Lemon olives (ve) | £5.00 | Truffle and parmesan fries | £7.50 |

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. A 12.5% discretionary service charge will be added to your bill.



**THE
GARDEN**

DRINKS

WHITE WINE

| | Bottle | 175ml | 250ml |
|---|--------------|--------|---------------|
| Picpoul de Pinet, Reserve Mirou, Languedoc | France | £40.00 | £10.25 £14.50 |
| Chenin Blanc, Kleine Zalze, Stellenbosch | South Africa | £43.00 | £10.85 £15.25 |
| Sauvignon Blanc, Yealands Estate, Marlborough | New Zealand | £45.00 | £11.25 £16.00 |
| Chardonnay, Ad Hoc Hen & Chicken, Larry Cherubino, WA | Australia | £50.00 | £12.75 £18.50 |

SKIN CONTACT WINE

| | Bottle | 175ml | 250ml |
|--|--------------|--------|---------------|
| Orange Gold, Gerard Bertrand, Languedoc-Roussillon | France | £55.00 | £13.50 £19.50 |
| Wild Child Rose, Journeys End, Coastal Region | South Africa | £35.00 | £9.00 £12.75 |
| Whispering Angel, Côtes de Provence | France | £60.00 | £14.50 £21.00 |

RED WINE

| | Bottle | 175ml | 250ml |
|--|-------------|--------|---------------|
| Primitivo, Masseria Vorgo Dei Trulli, IGP Salento, Puglia | Italy | £36.00 | £9.25 £13.25 |
| Crianza, Rioja Vina Real | Spain | £40.00 | £10.25 £14.50 |
| Pinot Noir, Satellite, Spy Valley, Marlborough | New Zealand | £50.00 | £12.75 £18.50 |
| Chianti Classico Riserva, Riserva Ducale, Ruffino, Tuscany | Italy | £65.00 | £15.75 £22.50 |

SPARKLING WINE

| | Bottle | 125ml |
|---|--------------|---------------|
| Baco Da Seta Prosecco | Italy | £40.00 £8.00 |
| Graham Beck Brut NV, Western Cape | South Africa | £50.00 £10.00 |
| Graham Beck Brut Rose NV, Western Cape | South Africa | £55.00 £11.00 |
| Graham Beck Blanc de Blanc NV, Western Cape | South Africa | £65.00 £12.50 |

CHAMPAGNE

| | Bottle | 125ml |
|---|--------|----------------|
| NV Moët et Chandon, Brut Imperial | France | £100.00 £18.00 |
| NV Moët Rosé Imperial, Moët and Chandon | France | £120.00 £22.00 |
| Krug Grand Cuvee Brut | France | £350.00 |

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