



THE GARDEN
BRASSERIE



MENU

APPETISERS

Marinated olives £3.55

Hummus with toasted seeds and warm crusty bread £3.50

Hot baby chorizo sausage and caramelised onion £3.75

Harissa meze (roasted chillies and red peppers) with warm crusty bread £3.50

STARTERS

Homemade soup of the day served with crusty bread £5.95

Baby gem leaves with giant couscous, sweet potato and pomegranate with dressed herb salad and lime and mint yoghurt (V) Starter £6.50 Main £13.00

Smoked salmon bruschetta with lemon and dill cream cheese, caper berries and fine herbs Starter £6.75 Main £13.50

Charred tiger prawn skewers with Asian slaw, sweet chilli sauce and charred lime (GF) Starter £7.00 Main £14.00

Crispy confit duck leg, spiced braised lentils and coriander salad (GF) Starter £7.00 Main £14.00

Buffalo mozzarella, sweet cherry tomato, peas, broad beans, mint, lemon and basil oil (V) (GF) Starter £6.75 Main £13.50

TO SHARE

Antipasti of cured meats with olives, sun blushed tomatoes, balsamic onions and crusty bread

For 1 person £8.50

For 2 person £16.00

MAINS

Pan roast fillet of beef with smoked pancetta, shallots and mushrooms with a rich port beef glaze and dauphinoise potatoes (GF) £25.50

Loin of lamb with a herb crust and slow cooked braised shoulder, potato terrine, heritage carrots, roasted shallots, rich lamb glaze £22.50

Maple glazed pork belly, black pudding and crackling with a creamed potato purée, spring cabbage and leeks, apple sauce and a cider pan glaze £17.50

Baked cod with a lemon herb crust, spring pea, broad bean, shallot herb fricassee and crispy Parma ham £18.00

Steamed seabass, Elveden new potatoes, spring vegetables, tapenade dressing (GF) £18.00

Baked stuffed courgettes with tomato, red pepper and halloumi cheese with fresh herbs and wild rocket pesto (V) (GF) £15.00

Linguine with olives, tomatoes, toasted pine nuts, shaved vegetarian hard cheese, wild rocket (V) £14.50

Our gourmet beef burger, cooked well done, with smoked bacon, smoked dapple cheese, tomato, gem lettuce, onion and pickles in a toasted herb focaccia, served with skinny fries £15.75

GRILL MENU

Fillet steak 8oz* £25.00

Rib-eye steak 10oz* £21.00

Sirloin steak 10oz* £20.50

All steaks served with grilled tomato, mushrooms and a choice of skinny fries, chips or new potatoes

*Approximate uncooked weight

Our beef is from the Sandringham Estate Red Poll cattle

SAUCE

Peppercorn

Binham blue cheese

Shallot and mushroom

£3.50 each

SIDE DISHES

Panache of seasonal vegetables

Wild rocket garden herb and shaved parmesan

Minted new potatoes

Chips

£3.50

V – Vegetarian GF – Gluten free

Allergens and intolerances – if you have any concerns please ask a member of staff before ordering.

Bread - please ask about gluten free alternatives

All dishes are cooked to order with the freshest available ingredients. Some dishes may take slightly longer to prepare than others. All meat dishes are cooked medium unless stated otherwise when ordering.

FOOD SERVICE TIMES

Monday – Saturday 6.30pm – 9.30pm

Sunday 6.30pm – 9.00pm

Head Chef – Kevin Hale

The Garden Brasserie and Bar is also available for special occasions, funeral teas and afternoon teas; please ask for details.

Rooms for private dining are also available.

