

THE GARDEN BRASSERIE

Appetisers

- ~ Marinated olives and sun blushed tomatoes (GF, V, VE) £4.50
- ~ Focaccia bread with balsamic oil (V, VE) £4.50
- ~ Crisp breaded whitebait with tartare sauce (DF) £7.75
- ~ Chefs' choice of bread with balsamic oil (V) £4.75

Starters

- ~ Maple and sesame glazed pork belly bites with shallot puree and pea shoots (GF) £10.25
- ~ Chicken and bacon salad with honey mustard dressing (GF,DF) £9.75
- ~ Homemade salmon, lemon and dill fishcakes with a dressed salad and lemon mayonnaise £10.25
- ~ Smoked Salmon, cucumber, red onion, caper salad with creamy dill dressing (GF) £10.25
- ~ Grilled goats cheese, roasted beetroot and toasted walnut salad and balsamic vinaigrette (GF,V) £9.75
- ~ Chestnut mushroom bruschetta with pea shoot salad and balsamic glaze (VE,V,DF,GFA) £9.75

Mains

- ~ Pan roasted chicken breast with Hasselback potatoes, charred carrot green beans and sauce Diane (GF) £22.00
- ~ Maple glazed pork belly with herb roasted new potatoes, carrot puree, savoy cabbage, black pudding and gravy (DF,GFA) £22.00
- ~ Pan roasted duck breast with dauphinoise potatoes, tender stem broccoli, charred carrot and red wine juniper berry reduction(GF) £26.00
- ~ Grilled sea bass fillet with red pepper couscous, tender stem broccoli, sundried tomato pesto and pea shoots £24.00
- ~ Baked Salmon fillet with a herb crumb, crushed new potatoes, green beans, smoked bacon, sweetcorn cream (GFA) £23.00
- ~ Goats cheese, potato and onion tart with buttered new potatoes and panache of vegetables (V) £20.00
- ~ Baked stuffed pepper with roasted vegetable couscous and dressed house salad (VE,V) £21.00
- ~ Vegan curry served with boiled rice, naan bread & mango chutney (VE,V) £20.00

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Grill

- ~ 8oz* sirloin steak served with grilled tomato, sauteed mushrooms and skinny fries (GF, DF) £30.00
- * Approximate uncooked weight
- ~ Gourmet beef burger, cooked well done, with bacon, cheddar cheese, tomato, lettuce, burger relish in a toasted sourdough bun, onion rings, and skinny fries (GFA) £20.00
- ~ Garden gourmet vegan burger, plant-based soya protein, tomato, lettuce, burger relish in a toasted sourdough bun, onion rings and skinny fries (VE,V) £19.00

Guests who are on a Dinner Bed and Breakfast basis can choose one Starter, Main & Dessert. A £7.00 supplement will be added to any mains, that are marked *

Sauces -£4.50

- ~ Peppercorn (GF)
- ~ Binham blue cheese (GF)
- ~ Diane sauce

Sides - £6.50

- ~ Panache of seasonal vegetables (GF, V)
- ~ New potatoes (GF, V)
- ~ Skinny fries (GF, V, VE)
- ~ Chunky chips (GF, V, VE)
- ~ Onion rings (V, VE, DF)
- ~ House salad (GF, DF, V, VE)

(GF) – Gluten Free (V) – Vegetarian (VE) – Vegan (DF) – Dairy Free
(GFA) – Gluten Free option available (VEA) – Vegan option available

Allergens and intolerances – We aim to provide food for all our guests. If you have any special or specific dietary requirements, please speak to a member of our team. We are also happy to accommodate guests with allergies and food intolerances wherever possible.

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.