

DESSERTS

£4.95

Apple and Cinnamon Crumble

with a maple syrup and pecan nut topping served with vanilla custard

Raspberry, Mascarpone and White Chocolate Cheesecake

with chantilly cream

Warm Waffles with a Chocolate Sauce

served with vanilla ice cream

Dessert of the Week

A Selection of British and Continental Cheeses

with homemade apple chutney served with grapes and crackers

Italian Classic Panna Cotta

with a blackberry compote

TEAS

£1.00

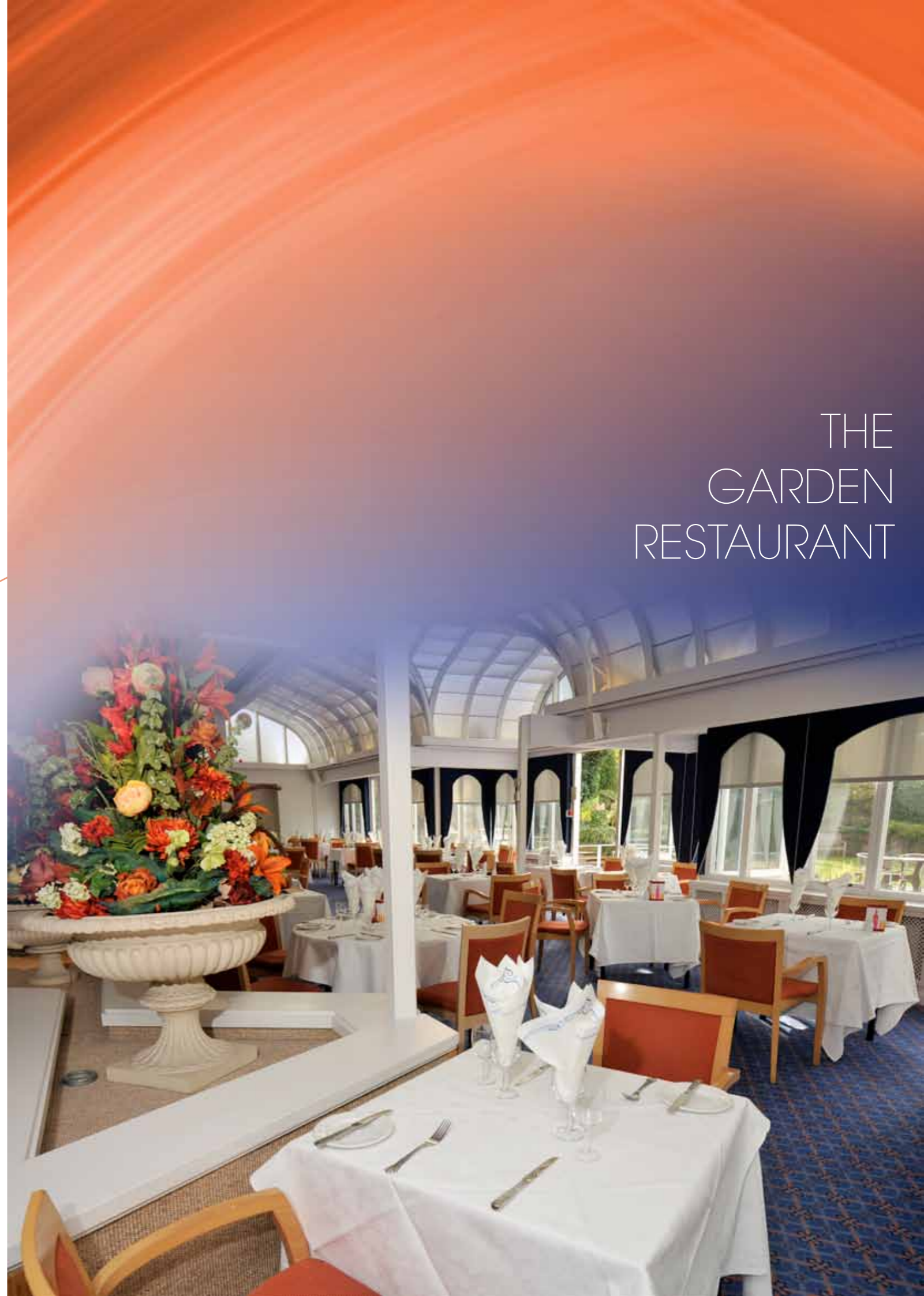
Ceylon
Earl Grey
Herbal assortment
Decaffeinated

COFFEES

£1.00

Colombian
Espresso
Cappuccino
Latte
Macchiato
Americano
Decaffeinated

THE GARDEN RESTAURANT



STARTERS

Classic Chicken Caesar Salad

chicken breast slices with cos lettuce, parmesan cheese shavings, toasted croûtons, with the classic Caesar salad dressing

£5.75

Homemade Soup of the Day

£4.50

Traditional Moules Marinières

fresh mussels cooked in white wine, shallots, garlic and parsley

£4.95

Goat's Cheese and Caramelised Onion Crostini (V)

with mixed leaves and a balsamic dressing

£5.25

Homemade Pork, Garlic and Herb Terrine

with brown toast and a red onion marmalade

£4.95

Pan Fried Scallops

served on a chorizo and tomato salsa with dressed mixed leaves

£5.95

Smoked Haddock Mini Fish Cakes

on a bed of dressed leaves with a citrus mayonnaise

£5.25

Fans of Galia and Cantaloupe Melon (V)

with orange sorbet and a ginger dressing

£4.95

Mushroom and Mozzarella Ravioli (V)

with a garlic and dill butter sauce

£4.75

Chilli Glazed Sticky Ribs

pork ribs glazed with a chilli, soy, muscovado sugar and teriyaki sauce

£4.85

MAIN COURSES

GRILLS

Finest British Pork and Leek Sausages

with creamed mashed potato and peas and an apple cider sauce

£13.95

British Sirloin Steak (8oz)

with classic thick chips, peas, grilled tomato and flat mushroom

£18.25

British Rib Eye Steak (10oz)

with classic thick chips, peas, grilled tomato and flat mushroom

£19.95

Gammon Steak

topped with a fried egg and served with classic thick chips and peas

£14.25

CLASSICS

Beer Battered Fillet of Cod

with classic thick chips served with peas and tartare sauce

£16.25

British Beef and Ale Pie

topped with puff pastry with a rich onion gravy, served with creamed mashed potato and peas

£15.85

Mexican Chilli Con Carne

served with yellow basmati rice, sour cream and tortilla crisps

£14.95

Homemade Cottage Pie

lean beef mince cooked in rich beef stock and Worcestershire sauce with onions, diced carrot and celery topped with creamed mashed potato and served with buttered fine French beans

£14.95

Vegetarian Cottage Pie (V)

quorn mince cooked in rich vegetable stock with onions, diced carrot and celery topped with creamed mashed potato and served with buttered fine French beans

£14.95

Curried Lamb Pasanda

with basmati rice and mini naan bread

£14.95

Thyme Flavoured Breast of Chicken

with a mixed mushroom sauce, served with olive mashed potato and buttered fine French beans

£16.25

FISH AND OTHERS

Fillet of Lemon Sole

floured and pan fried with warm salsa of capers, tomato, butter and onions, served with sautéed garlic potatoes and buttered fine French beans

£18.25

Salmon Fillet

herb crusted fillet with a white wine cream dill sauce, served with sautéed garlic potatoes and buttered fine French beans

£15.85

Daily Chef's Special

£16.95

King Prawns

cooked in chilli, garlic and white wine, served with linguine pasta and garlic bread slices

£15.95

Traditional Moules Marinières served with French fries

fresh mussels cooked in white wine, shallots, garlic and parsley

£14.75

Spinach, Mushroom and Ricotta Cheese Quiche (V)

with sautéed garlic potatoes and buttered fine French beans

£14.95

SIDE ORDERS

Steak Sauces: Diane, Stilton, Peppercorn, Garlic Butter

£1.75

Mixed Leaf Salad

mixed leaves, peppers, tomato, cucumber

£3.75

Deep Fried Battered Onion Rings

£3.50

Classic Thick Chips

£3.25

Garlic Bread

£2.95

Selection of Fresh Vegetables

£3.50