

# THE GARDEN

## SNACKS AND SHARING

NOCELLARA OLIVES  
3 (vg)

SOURDOUGH ROLLS  
AND BUTTER FOR THE TABLE 2

POOLE ROCK OYSTERS  
3.5 each or 20 half dozen

ROAST MINI CHORIZO  
lime yoghurt 7

SHELLFISH PLATTER  
Dressed Dorset crab, Poole rock oysters, prawns,  
mussels, clams, brown shrimps 45

BUTTERMILK FRIED CHICKEN  
chilli sauce, pickles, blue cheese dip 9

SCOTTISH SMOKED SALMON  
traditionally garnished 12

DRESSED DORSET CRAB  
Mary rose, sourdough toast 19

HERITAGE TOMATO SALAD  
burrata, pesto 9 (v)

## PLOUGHMAN'S

Duck terrine, honey roast ham, Baron Bigod, Quicke's Farm Cheddar, soft boiled egg, pickles, sourdough toast 22

## SALADS

BUDDHA BOWL  
quinoa, pea hummus, cucumber, broccoli, avocado, carrots,  
watercress, sweet mustard dressing 10 (vg)

CHOPPED GARDEN SALAD  
mixed leaves, tomato, soft boiled egg, onion, peas,  
pepper, cucumber, radish 8 (vg)

CLASSIC CAESAR 11

## TOPPINGS

Roast free range chicken 6  
Grilled Golden Cross goats' cheese 4  
Garlic and chilli prawns 7

## SANDWICHES

CLASSIC CLUB SANDWICH  
free range chicken breast, bacon, avocado, tomato,  
egg mayonnaise, choice of white or wholemeal bread 14

CHEDDAR AND RED LEICESTER  
SOURDOUGH TOASTIE  
apple chutney 9

HOT SMOKED SALMON STUFFED CROISSANT  
cucumber, horseradish, dill, keta caviar 12

PULLED BBQ AUBERGINE BAP  
pineapple coleslaw 10 (vg)

## MAIN PLATES

SPELT AND BEETROOT RISOTTO  
Golden Cross goats' cheese 14 (v)

TOMATO AND CHILLI LINGUINE  
basil, parmesan 14 (v)

VEGETABLE THAI CURRY  
jasmine rice, coconut 15 (vg)  
Add chicken 4

BEER BATTERED HADDOCK AND TRIPLE  
COOKED CHIPS  
crushed peas, tartare sauce 16

HOME HOUSE CHEESEBURGER  
skin on fries 16

SPICED SPATCHCOCK BABY CHICKEN  
pineapple coleslaw 21

18OZ DOVER SOLE  
tartare sauce 40

280G SHORT HORN  
Béarnaise sauce, skin on fries 38

800G EX DAIRY COW T-BONE TO SHARE  
Béarnaise sauce, skin on fries 65

## SIDES all 4

SKIN ON FRIES (v)

MINTED NEW POTATOES (v)

HERITAGE TOMATO AND BASIL SALAD (vg)

GRILLED COURGETTES AND CHILLI (vg)

BABY GEM, RADISH AND ONION SALAD (vg)

## SWEETS AND CHEESE all 8

PEACH MELBA (v)

SNICKERS WAFFLE (v)

STRAWBERRY ETON MESS (v)

ENGLISH SUMMER BERRIES  
Pimm's, almonds (vg)

PASSION FRUIT TART  
coconut ice cream (v)

BRITISH CHEESE SELECTION  
chutney, quince jelly, biscuits 12



# GARDEN DRINKS

## ENGLISH SPARKLING

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
Hattingley Valley 'Classic Reserve' <i>Hampshire, England NV</i>	12	60

## CHAMPAGNE

MINI MOËT (20CL) <i>Moët &amp; Chandon, Brut Impérial, Brut Champagne, France NV</i>	14	68
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MOËT & CHANDON, ROSE IMPÉRIAL <i>Champagne, France NV</i>	18	90
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RUINART BLANC DE BLANCS BRUT <i>Champagne, France NV</i>	23	135
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RUINART, ROSE <i>Champagne, France NV</i>	25	135
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DOM PÉRIGNON 2008 <i>Champagne</i>		290
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KRUG, GRANDE CUVÉE, (half bottle) <i>Champagne</i>		160
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KRUG, GRANDE CUVÉE <i>Champagne</i>		325
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## ROSE

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
CHÂTEAU GASSIER, 'ESPRIT GASSIER' <i>Côtes de Provence, France 2019</i>	10	44

WHISPERING ANGEL, CHÂTEAU D'ESCLANS <i>Côtes de Provence, France 2019</i>	15	80
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## WHITE

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
PÉ BRANCO HERDADE DO ESPORÃO <i>Alentejo, Portugal 2019</i>	7.5	27

CHENIN BLANC 'FREE-RUN STEEN', MAN FAMILY WINES <i>Coastal Region SA 2018</i>	8	31
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FURMINT, PATRICIUS <i>Tokaji, Hungary 2017</i>	9	37
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FIANO/GRECANICO 'ALASTRO BIANCO' <i>Planeta, Sicily, Italy 2018</i>	10	44
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GAVI DI GAVI, MAGDA PEDRINI <i>Piedmont, Italy 2018</i>	8.5	48
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Albarino, Mar de Frades, Rias Baixas <i>Spain 2018</i>		54
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BACCHUS 'SANDBAR', LYME BAY <i>Devon, England 2017</i>		58
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CHARDONNAY 'LADIES WHO SHOOT THEIR LUNCH WILD' <i>Ferment, Fowles Wine, Victoria, AUS 2018</i>		70
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SAUVIGNON BLANC, CLOUDY BAY <i>Marlborough, New Zealand 2019</i>		77
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## RED

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
BARBERA 'AMONTE', VOLPI <i>Piedmont, Italy 2018</i>	7.5	27

'MOUNTAIN RED' THELEMA <i>Stellenbosch, South Africa 2016</i>	8	35
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Carmenere 'Gran Reserva', Tarapaca <i>Maipo Valley, Chile 2018</i>	9	40
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Zweigelt 'Vom Haus', Pfaffl <i>Niederosterreich, Austria 2019</i>	12	46
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TEMPRANILLO 'ABBA', BODEGAS FRANCISCO CASAS <i>Toro, Spain 2014</i>	15	54
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BROUILLY, CHERMETTE <i>Beaujolais, France 2018</i>		63
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NERO D'AVOLA 'DORILLI CERASUOLO DI VITTORIA' PLANETA <i>Sicily, Italy 2016</i>		70
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Malbec, Terrazas de los Andes <i>Mendoza, Argentina 2016</i>		72
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## STICKIES

	<i>By the glass 125ml</i>	<i>By the Bottle</i>
RIESLING 'LATE HARVEST ORGANIC', SERESIN ESTATE <i>Marlborough, NZ 2018</i>	9	34

Sauternes, Cyprès de Climens <i>France 2014</i>	12	46
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## COCKTAILS

### NEVER OUT OF FASHION at HOME HOUSE

ESPRESSO MARTINI <i>Single espresso shot, Belvedere, coffee liqueur and coke bitter</i>	14
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GIBSON <i>Tanqueray, Noilly Pratt, pickled onion brine, black pepper cardamom bitter</i>	14
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MOJITO <i>Pampero Especial, lime, fresh mint and soda</i>	14
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MY LITTLE PICKEL <i>Belvedere, Aperol, pickle juice, Campari</i>	14
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SPRITZ VENEZIANO <i>Aperol, Prosecco, soda water, orange</i>	14
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### MOCKTAILS IS THE HERO

THE SECRET GARDEN <i>Citrus sherbet, Kaffir Lime bitters, thymes and lemon</i>	10
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SPIRIT CLEANSER <i>Green tea, cranberry juice, boney, ginger beer</i>	10
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SOMETIMES AN ANGEL <i>Botanical boney, lime juice, orange juice, slimline tonic</i>	10
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## DRAFT BEER

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

## BOTTLE BEERS

HEINEKEN <i>Holland</i>	6
LUCKY SAINT 0.5% <i>Germany</i>	6
SASSY ROSE CIDER <i>France</i>	7

## NATURAL MINERAL WATER

HILDON <i>Sparkling and Still</i>	4.5
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