The Garrison Sunday 24th September 2023

Garrison Spritz 10 Still Lemonade 5 Hibiscus & Lavender Ice Tea 5.5

Homemade Focaccia, Arbequina olive oil 4.5 Nocellara de Belice Olives 4 Wild Mushroom Arancini, Parmesan Emulsion 4 (each)

Fowlscombe Farm Saveloy 9 labneh, apricot harissa

Hereford Beef Tartare 12 quails egg, traditional trimmings

Confit Chalk Stream Trout 14 carosello cucumber, crème fraiche, seaweed, sorrel

Bitter Leaves 12 walnuts, pink lady apple, beenleigh blue

All our roasts are served with seasonal vegetables, horseradish cream, mint sauce, Yorkshire pudding & homemade gravy

Hereford Beef Sirloin 23

Middle White Pork Belly 21

Castlemead Chicken Breast 18

Beetroot & Chickpea Nut Roast (v) 18

Salt Aged 1.2kg Sirloin on the Bone 100

SIDES

Brie & Cauliflower Cheese

Pork & Hazelnut Stuffing

5.5

French Beans romesco, almonds 5.5

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Sunday Prix Fixe Menu

2 courses 32 / 3 courses 38

Wild Mushroom Arancini (trio) parmesan emulsion

> Green Bean Salad beenleigh blue, walnuts

Pork Rillettes seeded lavosh, cornichon

All our roasts are served with seasonal vegetables, horseradish cream, mint sauce, Yorkshire pudding & homemade gravy

Hereford Beef Sirloin (£2 supplement)

Middle White Pork Belly

Castlemead Chicken Breast

Beetroot & Chickpea Nut Roast

Chocolate Mousse (v) raspberry, shortbread

Cornish Custard Tart poached greengage

Additions Brie & Cauliflower Cheese 12 (for two) Pork & Hazelnut Stuffing 5.5

(v) – vegetarian, (ve) – vegan

Please let us know if you have an allergy or intolerances. We are happy to
provide you with any information you may need.

A discretionary 12.5% service charge will be added to your bill This need not
be paid if you feel service was unsatisfactory.