

The Garrison

Sample

Basil & Sage Focaccia, Arbequina Olive 4.5

Nocellara de Belice Olives 4

Garden Pea Arancini, Basil Emulsion, Aged Parmesan 4 (each)

Porthilly Oyster, Bloody Mary Mignonette 4.5 (each)

Deville Chicken Heart Skewer, Salsa Verde 4.5 (each)

Cured Looe Mackerel 8

apple, radishes, saffron aioli

Violet Aubergine Over Coals 10

amalfi lemon, mint, westcombe ricotta

Chicken Liver Parfait 11

preserved cherries, brioche

Spilman Farm Asparagus 12

ortiz anchovies, lemon mayonnaise

Isle of Wight Tomatoes 14

chicory, focaccia croutons, black treacle dressing

Charred Yellow & Green Courgettes 18

braised borlotti beans, san marzano tomato, marjoram

Chopped Romaine Chicken salad 19

garden peas, radishes, jersey royals, house salad cream

vegetarian 15

Steak Frites 24

shoestring fries, green peppercorn sauce

Ethical Butchers Lamb Rump 28

marinated bell peppers, labneh, marcona almonds

Chalk Stream Trout 30

asparagus, beetroot, crab mayonnaise

Salt Aged 1.2kg Sirloin on the Bone (for two) 100

house chips, chimichurri, red wine jus

Confit Hispi Cabbage, Romesco, Chimichurri 10.5

Yellow & Green French Beans, Crispy Onions, Beenleigh Blue 8.5

Confit Jersey Royals, Capers 5.5

House Chips, Gravy Mayonnaise 6

Please let us know if you have an allergy or intolerances.

A 12.5% service charge will be added to your bill which is optional.

Puddings

White Chocolate Crèmeux 8
passion fruit curd, coconut, caramelised white chocolate

Brown Sugar Pavlova 8
strawberries, crème anglaise, almond

Cherry & Almond Bakewell Tart 8
neals yard crème fraiche

Neals Yard Gorwydd Caerphilly 14
pasteurised cow's milk, apple cider chutney,
oat biscuits

Pudding Wines

Late Harvest Riesling – South Africa	7	38
Graham's 10yr Tawny Port	6.5	55
Graham's 7yr Ruby Port	6.5	55
Pedro Ximenez	8	45

Loose Leaf & Naturally Decaffeinated Teas

Fresh Mint	4
Lemon & Rosemary	4
Goji berry & Cranberry	4
Elderflower & Ginger	4