



The Garden House  
Restaurant  
&  
School of Cookery

## *Breakfast*

<b>Continental Table</b>	10
<b>A Proper Bacon Sandwich</b> Crispy Streaky Bacon & Campaillou Bread	7
<b>Organic Gluten Free Porridge Oats</b> Hampshire Honey & Berry Compote	7
<b>Avocado, Tomato &amp; Toasted Black Rye</b> Garden Radish & Vegan Macadamia Nut Cream Cheese	8
<b>Poached Duck Egg &amp; Avocado</b> Bacon Chutney & Hollandaise	11
<b>Full English Breakfast</b> Fried, Poached or Scrambled Egg, Bacon, Wild Boar & Apple Sausage & Vine Tomato	13
<b>Egg White Omelette</b> Parma Ham, Tomato, Cheese, Mushrooms & Mixed Herbs	11
<b>Home Cured Oxfordshire Salmon &amp; Scrambled Eggs</b>	11
<b>Spinach Scramble</b> Red Onion, Fennel, Goats Cheese & Paprika	12
<b>Smoked Haddock &amp; Poached Egg</b> Chopped Parsley & Lemon	12
<b>Boiled Egg &amp; Toasted Soldiers</b>	7
<b>Buttermilk Pancake &amp; Crispy Bacon</b> Maple Syrup & Caramelised Banana	10



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## *Children's Breakfast Menu*

<b>Continental Table</b>	4
<b>Soft Boiled Egg</b> Toasted Brown Soldiers	4
<b>Mini Full English Breakfast</b> Choice of Egg, Crispy Bacon & Organic Sausage	4
<b>Buttermilk Pancakes</b> Caramelised Banana & Maple Syrup	4
<b>Sliced Avocado on Brown Toast</b> Extra Virgin Olive Oil & Sea Salt	4
<b>Smoked Salmon &amp; Scrambled Egg</b> Toasted Brown Bread	4



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## Children's Menu

### Mains

**Penne with Basil Pesto**

Parmesan Cheese

**Caldecott's Farm Free Range Chicken - Milanese or Grilled**

choice of 2 sides

**Roasted Marinated Cod, Olive Oil & Lemon**

choice of 2 sides

**Mini English Heritage Beef Slider & Haystack Fries**

English Cheddar & Smoked Tomato Ketchup

**Linguini Bolognese**

Vine Tomatoes

**Parmesan Risotto**

Extra Virgin Olive Oil

*All £10*

### Sides

Haystack Fries

Steamed Broccoli

Mashed Potato

Petits Pois & Roasted Carrots

Sliced Avocado, Vinaigrette

### Puddings

Organic Artisan Chocolate Brownies

Warm Organic Chocolate Chip Cookies

Choice of Homemade Ice Cream or Sorbet

Fresh English Strawberries

*All £3*



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*Nibbles – 5*

Garden House Vegetable Crudités  
Crispy Cornish Whitebait  
Sardinian Flatbread, Olive Oil & Rosemary

Pink Peppercorn Squid, Sweet Chilli Jam  
British Artisan Charcuterie & Garden Pickles  
Tuscan Green Olives & Great Greek Pistachios

*Starters*

**Marinated Beetroot & Burrata** 9  
Toasted Pine Nuts & Basil Pesto  
**Crispy Duck, Spring Onion & Radishes** 11  
Sesame & Pomegranate Dressing  
**Seabass Carpaccio** 9  
Sardinian Lemons & Olive Oil

**Garden Pea & Mint Soup** 7  
Chive Oil, Black Olive Grissini  
**Tartare of Locally Cured Salmon** 12  
Avocado, Radish & Horseradish  
**Seared Scottish Scallops** 14/21  
Wild Rocket Pesto, Parmesan Crisp

*Garden Salads*

**House Salad** MVP  
Hand-picked & Local  
**Broad Bean, Pea & Pancetta** 7/12  
Chickpea & Beaverbrook Quail Egg  
**Quinoa, Heirloom Tomatoes & Baby Gem** 7/12  
Shaved Fennel, Balsamic Onions, Olive Tapenade

*Pasta*

**Linguini of Devon Crab & Fresh Chilli** 15  
Chopped Parsley & Garlic Oil  
**Gnocellini of Goats Cheese & Pistachio** 8/15  
Date Purée, Wood Sorrel & Sage  
**English Veal Bolognese** 15  
Fresh Egg Tagliatelle & Vine Tomato

*Mains*

**Rocket & Parmesan Risotto** 9  
Extra Virgin Olive Oil  
**Roasted Atlantic Cod** 19  
Shaved Radish, Samphire & Lime  
**Chicken Milanese & Black Truffle** 19  
Creamed Spinach & Organic Hen's Egg

**Sustainable Fish Pie** 12  
Spring Onion & Lemon Zest  
**Spiced Aubergine Caponata & Polenta** 15  
Radicchio, Garden Mint & Pistachio  
**Fresh Fish of the Day** MVP  
Local Market Vegetables

*Jasper Grill*

**Marinated Veal Chop** 26  
Borlotti Beans & Swiss Chard  
**Grilled Half Atlantic Lobster** 33  
Basil & Garlic Butter, Zucchini Fritti

**English Rack of Lamb** 23  
Grilled Baby Gem Lettuce, Capers & Lemon  
**Grilled Rib of Beef (2-3 pers)** 65  
Slow Roasted Garlic & Violet Artichokes

*Rotisserie*

**Roasted Suckling Pig** 23  
Crispy Crackling, Spiced Apple Chutney

**Whole Roast Chicken (2-3 pers)** 35  
Haystack Fries, Bread Sauce

*Garden Sides – 4*

Jasper Grilled Chilli Broccoli  
Creamed Spinach  
Thyme Roasted Potatoes  
Zucchini Fritti

50/50 Celeriac Mash  
Thick Cut Polenta Chips  
Baby Peas, Sugar Snaps, & Spring Onion  
Lamb's Lettuce, Avocado & Sweetcorn Salad



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## *Pudding*

<b>Caramelised Lemon Tart</b> Elderflower Berries & Cornish Clotted Cream	7
<b>Tiramisu</b>	7
<b>Ricotta Cheese Cake</b> Surrey Hill Honey & Lemon Sorbet	7
<b>Chocolate Nemesis</b> Salted Caramel, Milk Ice Cream	8
<b>Panna Cotta</b> Strawberry, Mint & Honeycomb	6
<b>Affogato</b> Espresso & Vanilla Bean Ice Cream	6
<b>Homemade Ice Cream &amp; Sorbets</b>	7

## *Sharing*

<b>Classic Apple Tart Tatin (1 – 2 pers)</b> Calvados Crème Fraîche	15
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## *Cheeses*

For one – 8, For two – 12, For three – 18

<b>Local English &amp; Italian Artisan Cheese Board</b> Homemade Chutney & Crostini
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## *Pudding Wine - Half Bottle*

		175ml	
Château Briatte, Sauternes, France	2009	6	28
Château Rieussec Grand Cru Classé, Sauternes, France	2007	9	38
Sweet Carolyn, Western Cape, South Africa (500 ml)	2015		42
Château Rieussec Grand Cru Classé, Sauternes, France	2009		58

Please speak to our team about the gluten free dishes on our menu or if you require any other information regarding allergens.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill.

We are very grateful for any feedback. If we have not lived up to expectations, the service charge will be removed and every effort will be made to redeem ourselves.



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## Tea Menu

### Beaverbrook Breakfast Blend

A rich & strong flavour. A mixture of Ceylon, Assam and Kenya blends

### Earl Grey Red Baron

A classic English black tea - blended with natural bergamot oil to produce the traditional citrus taste that has now been popular for three centuries

### Chai Tea

A spicy black tea with warming ginger, cardamom, cloves, cinnamon, fennel and aniseed

### Silver Needle White Tea

An unprocessed and rare tea that is extremely high in antioxidants. An exceptional white tea from the Chinese Fujian province. This light yellow and very clear infusion produces a highly aromatic mild taste

### Rose of the Orient

A blend of some of the world's finest green teas including sencha, gunpowder, China wu lu and pai mu tan - flavoured with jasmine, cornflower blossoms and rose buds

### Jasmine

Made from the highest quality whole jasmine blossoms producing a very smooth flavour

### Decaffeinated Ceylon Tea

An aromatic Ceylon blend producing a delicate, light-coloured tea

### Sencha Green Tea

A traditional Japanese green tea with a large robust leaf, producing an antioxidant rich tea with a smooth, yet delicate taste

## Infusions

### Chamomile Flowers

Loose chamomile flowers produce a traditional soothing, scented drink

### Lemongrass & Ginger

An uplifting blend formulated as the perfect herbal pick-me-up. Contains lemongrass, cloves, peppermint, maté, cardamom, ginger and liquorice root

### Forest Berries

A refreshing caffeine-free blend of hibiscus, elderberries, blackcurrants, redcurrants, blackberries and raspberries

### Fresh Mint

An infusion of fresh mint from our garden – soothing and good for digestion

### Fresh Sage

An infusion of fresh sage from our garden – strengthens the nervous system, improves memory and sharpens the senses

### Fresh Lavender

An infusion of fresh lavender from our garden – relaxes the body before sleep

*All Teas & Infusions £3*

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*Wine List*

## Champagnes

### Half Bottles

Laurent-Perrier Brut 28

### Bottles

125ml

Laurent-Perrier Brut 11 50  
Laurent-Perrier Rosé 14 75  
Laurent-Perrier Grand Siècle 150  
Cuvée Sir Winston Churchill, Pol Roger, 2004 198

### Magnums

Laurent-Perrier Brut 100  
Laurent-Perrier Rosé 150  
Dom Perignon 2002 350

### Sparkling Wines

125ml

Albury Estate Blanc de Blancs 8 38

## Cocktails

**The Garden House Bloody Caesar** 8  
Clamato Juice, Sipsmith Vodka, Manzanilla Sherry, Lime, Fresh Horseradish & Mix of Spices

**Sipsmith London Cup** 8  
Crying Out for Lemonade & Fruit

**Dry Martini** 8  
Sipsmith Vodka or Sipsmith Gin Stirred, Raindrop of Martini Extra Dry

**Casamigos Margarita** 8  
Blanco Tequila, Fresh Lime Juice, Sweetened, Shaken & Strained

**Whisky Sour** 8  
Canadian Club Whisky, Egg White, Lemon Juice, Sugar & Hint of Angostura Bitters

**Mojito** 8  
Havana Club 3yr, Lime Juice, Fresh Mint, Sugar & Soda

**Elderbubble** 8  
Sipsmith Vodka, Elderflower, Lemon Juice Topped with Laurent-Perrier Champagne

**Espresso Martini** 8  
Sipsmith Vodka, Espresso & Hint of Kahlua

**Silver Bullet** 8  
Wolfschmidt Kummel, A Splash of Sipsmith Vodka



## Cellar Selection

### Red Wines

Château Talbot, 4ème Cru Classé, Saint-Julien, France (13%)	2001	73
Château Batailley, 5ème Cru Classé, Pauillac, France (13%)	2005	75
Château-de-Beaucastel, Châteauneuf-du-Pape, France (14.5%)	2009	80
Campo del Drago, Brunello di Montalcino, Tuscany, Italy (14%)	2009	81
Clos du Marquis, 2ème Cru Classé, Saint-Julien, France (13%)	2005	84
Réserve de la Comtesse, Pauillac, France (13%)	2009	85
Chambolle-Musigny, Feusselottes 1er Cru, Domaine Méo-Camuzet, France (13%)	2007	105
Millecento, Brunello di Montalcino Riserva, Tuscany, Italy (14.5%)	2010	139

### Magnums

Nuits-St Georges 1er Cru, Domaine Chauvenet, France (13%)	2010	96
Château Chasse-Spleen, Moulis-en-Médoc, France (13.5%)	2000	99
Château Talbot, 4ème Cru Classé, Saint-Julien, France (13%)	1996	195
Château Gruaud-Larose, 2ème Cru Classé, Saint-Julien, France (12.5%)	2000	254

## House Wines

Our House White is a Sauvignon Blanc from the Loire Valley (11.5%)	175ml	5
The Rosé is pale, elegant and gentle (12%)		5
The Red is a gentle Syrah Grenache blend from the Languedoc (13%)		5
Our House wines are served in Magnums @ £39, <b>our guests only pay for what they drink...</b>		

## White Wines

	175ml	
Sauvignon Haut Poitou, Loire, France (12.5%)	2015	7 25
Chenin Blanc, Old Vines Wine Cellars, Stellenbosch, South Africa (13%)	2015	28
Picpoul de Pinet, Terre de Neptune, Languedoc, France (12.5%)	2015	9 30
Lofthouse Sauvignon Blanc, Marlborough, New Zealand (12.5%)	2015	32
Ad Hoc Hen & Chicken Chardonnay, Larry Cherubino, Australia (12.5%)	2014	33
Pinot Grigio, Santa Margherita, Valdadige, Italy (12.5%)	2014	34
Olivier Leflaive, Les Setilles, Burgundy, France (12.5%)	2014	10 35
Gavi di Gavi Fratelli Levis, Piedmont, Italy (12.5%)	2014	36
Organic Petit Chablis 'Special Cuvée', Domaine Jean Goulley, Burgundy, France (12%)	2015	11 39
Au Bon Climat, Santa Maria Valley, USA (13.5%)	2013	39
Sancerre, Domaine Merlin Cherrier, Loire Valley, France (12.5%)	2015	40
Robert Mondavi Fumé Blanc Reserve, Napa Valley, USA (14.5%)	2013	42
Albariño Igraxario de Saiar, Bodega Sucesores de Benito Santos, Galicia, Spain (12.5%)	2014	43
Pouilly Fuissé Vieilles Vignes, Domaine Auvigue, Burgundy, France (13%)	2014	45
Chassagne-Montrachet 1er Cru, Domaine Marc Morey & Fils, Côte de Beaune, France (13.5%)	2011	59
Rioja Blanco, Gran Reserva, Vina Tondonia, Bodegas R. Lopez de Heredia, Spain (12.5%)	1994	60
Riesling, Grand Cru Munchberg, Domaine André Ostertag, Alsace, France (12%)	2014	65
Meursault, Poruzots, Château de Puligny-Montrachet, France (12.5%)	2011	70
Puligny-Montrachet 1er Cru, Domaine Louis Carillon & Fils, Côte de Beaune, France (13.5%)	2014	90

## Half Bottles

Organic Chablis, Domaine Jean Goulley, Burgundy, France (12.5%)	2015	19
Sancerre, Domaine Merlin Cherrier, Loire Valley, France (12.5%)	2015	22

## Rosé Wines

	175ml	
Mirabeau 'Pure', Côtes de Provence, France (13%)	2014	26
Olivier Leflaive, Cuvee Margoton, Burgundy, France (12.5%)	2010	7 29
Rosé de Château Léoube, Côtes de Provence, France (13%)	2015	9 33
Silent Pool, Albury Estate, Surrey, England (10%)	2011	35
Whispering Angel, Côtes de Provence, France (13%)	2014	44

## Magnums

Mirabeau 'Pure', Côtes de Provence, France (13%)	2015	58
Rosé de Château Léoube, Côtes de Provence, France (13%)	2015	66

## Double Magnums

Rosé de Château Léoube, Côtes de Provence, France (13%)	2015	133
Whispering Angel, Côtes de Provence, France (13%)	2013	170

## *Red Wines*

		175ml	
Roccastella, Montepulciano D'Abruzzo, Italy (13%)	2015	7	25
Pinot Noir Reserve, Tres Palacios, Chile (13%)	2014		30
Ruca Malen Malbec, Mendoza, Argentina (14%)	2013	9	32
Olivier Leflaive, Cuvée Margot, Burgundy, France (12.5%)	2013	10	35
Château Pontensac, Medoc, France (13%)	1995		36
Rioja Reserva, Ramon Bilbao, Spain (14%)	2010	10	39
Ripasso, Valpolicella Superiore Beretta, Italy (13.5%)	2014		39
Bodegas Muga, Tinto Reserva, Rioja, Spain (14%)	2011		41
Connétable Talbot, Saint-Julien, France (13.5%)	2009		43
Domaine Drouhin Pinot Noir, Cuvée Laurène, Oregon, USA (%)	2012		48
Château Berliquet, Grand Cru Classé, St. Emilion, France (13%)	2009		49
Volnay 1er Cru, Les Mitans, Domaine Rebourgeon-Mure, France (13%)	2011		51
Anthonij Rupert, Cabernet Franc, Franschoek, South Africa (%)	2010		58
Château Chasse-Spleen, Moulis-en-Médoc, France (13.5%)	2005		60
Closa Batlett Cellars Ripol Sans, Priorat, Catalonia, Spain (%)	2001		64
Nuits-St Georges, Chaignots, 1er Cru Classé, Domaine de Bellene, France (13%)	2010		65
Château Haut-Bages Libéral, 5ème Cru Classé, Pauillac, France (12.5%)	1996		68
Barolo, Cerretta, Giovanni Rosso, Piedmont, Italy (%)	2010		72
Côte-Rôtie, Les Grandes Places, Domaine Jean-Michel Gerin, France (13.5%)	2009		95

## *Half Bottles*

Berrys' Good Ordinary Claret, Bordeaux, France (12.5%)	2013		13
Châteaux Deyrem Valentine, Cru Bougeois, Margaux, France (13.5%)	2012		19

## Iconic Wines by the Glass

Our cellar list offers only the greatest vintages of some of the world's most sought after wines. For centuries, the cork had to be removed in order to enjoy a glass of wine. That era is over...

The Coravin keeps the cork in the bottle allowing you to explore a selection of fine wines by the glass. The wine that remains in the bottle will continue to evolve naturally.

### White

		125ml	
<b>Rioja Blanco, Gran Reserva, Vina Tondonia, Bodegas R. Lopez de Heredia</b>	1994	11	60

Spain (12.5%)

Produced only in exceptional vintages and stored for 10 years in American oak. Ripe white fruit, beeswax, white flowers, vanilla, dry fruit on the nose – the palate is unbelievably intense – a whole world of flavours, acidity and texture leaving a luscious lingering finish.

<b>Puligny-Montrachet 1er Cru, Domaine Louis Carillon &amp; Fils,</b>	2014	16	90
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Côte de Beaune, France (13.5%)

The 2014 already boasts a delightful bouquet and has a distinct minerality. Well defined, the palate is balanced with a killer line of acidity that cuts through the lightly honeyed fruit. The richness of the vintage is locked into this wine and lingers beautifully on the finish.

### Red

		125ml	
<b>Château Chasse-Spleen, Moulis-en-Médoc,</b>	2005	11	60

France (13.5%)

Jean-Pierre Foubet has yet again displayed a sure touch in his handling of the fruit at Chasse-Spleen. A lovely plummy richness is backed by substantial, ripe tannins, creating a harmonious, balanced wine with an almost Margaux-like fragrance.

<b>Chambolle_Musigny, Feusselottes 1er Cru, D.Méo-Camuzet,</b>	1996	18	105
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France (13%)

A rich wine, round and charming, with a touch of minerality and a little tannin in the finish, which brings it an additional dimension. The layered nose offers up aromatic red Pinot fruit aromas that carry a subtle note of spice.

<b>Millecento, Brunello di Montalcino Riserva, Tuscany,</b>	2010	24	139
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Italy (14.5%)

Elegance, character and persistence are what make Millecento 2010 a wine for the ages. Barrel aging has emphasised the characteristics of the vintage, enhancing the Sangiovese aromas, wonderful balance and superb tannins. The bright acidity shows the superb potential for aging.

### Pudding

		125ml	
<b>Château Rieussec, 1er Cru Classé, Sauternes</b>	2009	15	58

France (12.5%)

Yellow gold. Interesting depth and complexity. Springs out of the glass. Very big and round and yet refreshing. Great satin texture. Rather nice saltiness on the finish.

	<i>Cognac (50ml)</i>		
Hennessy VS			6
Hine Rare VSOP			8
Hennessy XO			14

	<i>Armagnac (50ml)</i>		
Janneau Grand Armagnac			8

	<i>Kummel (50ml)</i>		
Wolfschmidt			6

	<i>Limoncella (50ml)</i>		
Pococello, English Limoncello			9

	<i>Whisky (50ml)</i>		
Glenmorangie, Highland, Aged 10 yrs			6
Auchentoshan, Aged 12 yrs			6
Oban, West Highland, Aged 14 yrs			6
Lagavulin, Islay, Aged 16 yrs			8
Laphroaig, Islay, Aged 10 yrs			8

	<i>Limoncella (50ml)</i>		
Woodford Reserve			9

	<i>Kummel (50ml)</i>		
Fonseca Late Bottled Vintage			8
Warres Otima 10yrs Chilled Tawny			10

	<i>Pudding Wine - Half Bottle</i>		
		175ml	
Château Briatte, Sauternes, France	2009	6	28
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	<i>Cigars</i>		
Cohiba Siglo I			16
Hoyo de Monterrey Petit Robusto			18
Hoyo de Monterrey Epicure No 2			21
Partagas Serie D4			26
Cohiba Siglo VI			37

	<i>Teas &amp; Coffees</i>		
Lavazza Coffees & East India Tea House Teas		From	3