

Welcome  
to the

# secret garden Restaurant

## Appetisers to Share

Ideal whilst having drinks and selecting from our menu

Freshly Baked Breads £2.75  
Olive oil and aged balsamic vinegar to dip

Flat Bread £2.95  
Served warm, topped with sun blushed tomato and goats cheese

Bowl of Marinated Olives £2.75  
Flavoured with fresh herbs

## Starters

Secret Garden Tiger Prawn Cocktail £7.95  
Granary bread and butter

Garlic Mushrooms £4.95 (V)  
Herb cream sauce, parmesan crumble

Freshly Made Soup of the Day £4.75 (V)  
Served with warm crusty bread

Warm Sesame Feta Salad £5.75 (V)  
Tomato, cucumber and olive salad. Honey and lemon dressing

Pork and Chicken Liver Pate £4.95  
Individually potted, toasted bloomer bread. Served with cranberry relish

Oven Baked Snails £6.95  
Flavoured with smoked bacon, red wine and garlic

Baked Whole Camembert £8.95 (V)  
Studded with fresh garlic and thyme. Red onion chutney with breads to dip  
*Perfect for Sharing*

(V) = Balanced Lifestyle Choice (V) = Vegetarian



## Mains

Chargrilled Breast of Chicken £12.95  
Green beans, champ mash, chive cream sauce

Traditional Beer Battered Fish and Chips £10.95  
Served with minted pea puree, fresh lemon

Crispy Belly Pork £12.95  
Bramley apple mash, fresh greens, cider sauce

Roast Pumpkin and Potato Gnocchi (V) £10.25  
Plum tomato, fresh basil and mozzarella cheese

Fresh Smoked Salmon Ravioli £10.95  
Bound with a fresh tomato and dill cream

Open Vegetable Tartlet (V) £9.95  
Creamed goats cheese topping

Chicken and Forest Mushroom Pie £11.25  
Mashed potatoes and fresh vegetables

Chargrilled Beef Burger £11.50  
100% beef glazed with mature cheddar and grilled bacon.  
Chipped potatoes and spiced tomato pickle

Chargrilled Rump Steak 280g £16.95  
Watercress salad, grilled tomato, chipped potatoes

## Daily Specials

Our chefs are always trying out something new, please ask for today's specials!

## Sides & Salads

£2.95 each

Secret Garden salad (V) rocket and parmesan salad,  
tomato and red onion salad (V)  
bowl of fresh vegetables (V) chipped potatoes,  
beer battered onion rings, new potatoes,  
garlic bread baguette

Brandy peppercorn sauce,  
classic Diane sauce, blue cheese and chive sauce

## Desserts

Freshly cut Fruits £5.50  
Fresh cream to pour

From the Potting Shed £6.25  
Potted white chocolate and profiterole cheesecake, chocolate soil to taste

Apricot and Sultana Croissant Pudding £5.50  
Cinnamon custard

Black Forest Torte £5.50  
Cherry compote

Pear and Chocolate Waffle £5.50  
Caramel ice cream

Selection of Cheese & Biscuits £6.75  
Served with celery, grapes and water biscuits

Choice of Dairy Ice Creams £4.95