

SECRET GARDEN RESTAURANT



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Starters

Minted courgette & pea soup (V) Minted courgette, garden peas, tarragon oil, warm focaccia 483 kcal	6.5
Mushrooms on toast (V) Sourdough crouton, sauté button & oyster mushroom, garlic butter, parmesan, roquette 342 kcal	8
Prosciutto Italian cured ham, onion puree, ciabatta crouton, black olive crumb, micro herb salad 212 kcal	8.5
Smoked salmon Lemon, capers, watercress, brown bread & butter 358 kcal	10

smoked sea salt, red onion, black olive crumb, warm pitta bread 549 kcal

ciabatta crouton 580 kcal

Feta & tomato salad (V)

Maula la gata d'alcan la u

Mackerel salad Oven baked mackerel fillet, potato salad, horseradish, dill, taramasalata,

Whipped feta, cherry tomato, sweet teardrop peppers, black pepper,

Beautifully paired with our award winning Côtes de Provence Rosé by Mirabeau 250ml 14

Sharing Platters

Bread board sharer (V)	6
Sourdough, tomato & basil focaccia, balsamic, olive oil 881 kcal	
Just olives (V)	4.5
Marinated black & green olives, smoked sea salt 159 kcal	
Nibbles and dips	11
Honey and mustard pigs in blankets, marinated olives, herb pesto, houmous 1157 kcal	
Garlic dough balls (VE)	8
Garlic and herb dough balls 286 kcal	
Garlic dough balls with cheese (V)	9
Garlic and herb dough balls with mozzarella and Cheddar cheese 449 kcal	
Charcuterie board	16
Pastrami, salami, chorizo, prosciutto, pickles, balsamic onions, gherkins,	
capers, focaccia 901 kcal	
Perfectly accompanied with our Aperol Spritz or Sir Algenon's Spritz 10.45	

Mains

Ribeye steak	28
Chargrilled 8oz ribeye, plum tomato, field mushroom, seasoned house fries $777\mathrm{kcal}$	
Our Fico Grande Sangiovese from Italy's Emilia Romagna region is the ideal	
accompaniment with its rustic, fruity flavours 250ml 10	
Pork cutlet	20
Chargrilled pork steak on the bone, plum tomato, field mushroom,	

seasoned house fries 972 kcal

Herb bastea chicken breast	18	
Lemon & herb baste, plum tomato, field mushroom, seasoned house fries 1080 kcal		
You have to try our dry, easy drinking Bonavita Pinot Grigio with this dish 250ml 9.8		
Blue cheese sauce 618 kcal	3	,
Peppercorn sauce 215 kcal	3	,

Secret Garden vegan burger (VE) Moroccan spiced vegan burger, harissa mayo, vegan cheese, tomato, red onion, roquette, minted dressing, gherkins, seasoned house fries 881 kcal

Secret Garden beef burger

6oz butchers burger, smoked cheddar, harissa mayo, bacon & tomato jam, red onions, roquette, minted dressing, seasoned house fries 1043 kcal

Slow cooked lamb shoulder, rosemary, garlic, chorizo and butterbean stew 651 kcal

With its rich fruity flavours our Castillo Clavijo Rioja Crianza is the wine to have alongside our lamb dish 250ml 12

Butter poached chicken

Gnocchi dumplings with prawns

Lamb cassoulet

Poached chicken breast, spring onion mash, crispy bacon, red wine sauce 1107 kcal

Herb pesto, tiger prawns, garlic, chilli, Îemon 509 kcal		
	Gnocchi dumplings with blue cheese sauce (V) Blue cheese sauce, wilted spinach, oyster mushrooms, tarragon oil 1054 kcal	17
	Cauliflower wings tagine (VE)	17
	Chickpea tagine, harissa spice, smoked almonds, apricot, coriander 738 kcal	

Salads

Garlic butter 190 kcal

Seared salmon niçoise	19
Warm salad of charlotte potato, fine beans, black olives, baby gem,	
mustard dressing 1064 kcal	

Steak & halloumi salad

Chargrill minute steak, halloumi cheese, baby leaves salad, blistered tomatoes, crispy fried onions, Dijon mustard dressing 552 kcal

Sides

Skin on fries 489 kcal	4	Mixed greens 162 kcal	4
New potatoes 286 kcal	4	Seared gem Blacksticks Blue 141 kcal	4
Sautéed garlic mushrooms 88 kcal	4	Secret Garden salad 86 kcal	4
Onion rings 376 kcal	4		

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Food Allergies & Intolerances

Before you select your food and drinks please speak to our staff if you have a food allergy or intolerance (V) Vegetarian / (VE) Vegan / (NGCI) Non Gluten Containing Ingredients

