



THE GARDEN

STARTER

Marinated Red Tuna
Radish, Apple, Olive Oil
£22

Sea Bream Ceviche
Cucumber, Aleppo Chilli, Fennel
£19

Tiger Prawn and Shrimp Cocktail
Avocado Cream
£25

Beef Carpaccio
Rocket, Parmesan
£22

Eggs Mimosa
Espelette, Bottarga
£12

Garden Crudités *
Taramasalata
Small £16 / Large £28

SALAD

Baby Spinach Salad *
Fresh Ricotta, Shallot, Nigella Seeds
£14

Salad Niçoise
£24

La Latteria Burrata 400g *
Tomatoes, Basil
£28 to share

CHEESE

Goat's Cheese
Marinated with Olive Oil, Thyme and Rosemary
£14.50

MAIN COURSE

Fiorentina-Style T-Bone Steak
Aged for 28 days, 700g
Garlic & Herb Butter, Baked Long Aubergine
£54

Baked Sea Bass Fillet
Fennel, Capers, Lemon
£42

Fresh Macaroni
Lobster, Courgette
£42

Grilled Octopus
Hummus, Spiced Tomatoes
£26

White Asparagus *
Morel Mushroom & Artichoke Casserole,
Wild Garlic, Fresh Parmesan
£35

Cacio e Pepe
Spaghetti, Pecorino, Black Pepper
£18

PIZZETTE

Ortiz Tuna, Tomato,
Black Olive, Pea Shoots
£15

Truffle, White Sauce,
Anchovy, Artichoke,
Mozzarella
£20

Speck, Confit Tomato,
Fior di Latte, Gorgonzola,
Truffle Honey
£18

Tomato, Fior di Latte,
Fresh Basil
£14

GELATO

2 scoops £12, 3 scoops £15

Pistachio

Stracciatella

Salted Caramel

Piedmont Hazelnut

Fraises Des Bois Sorbet

Amalfi Lemon Sorbet

Toppings

Meringue, Whipped Cream, Chocolate, Wafer,
Amarena Cherries, Roasted Almonds, Rochers Coco

OPEN DAILY FROM 12 NOON - MIDNIGHT

FOOD ALLERGIES AND INTOLERANCES

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.
A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.

* Available as Vegan.

CHAMPAGNE

	Glass	Bottle
Laurent-Perrier La Cuvée Brut	£19	£90
Laurent-Perrier Rosé, NV	£26	£140
Laurent-Perrier 'Grand Siècle'	£35	£200
Billecart-Salmon, Brut Rosé, NV	£33	£160
Ruinart Blanc de Blancs, NV	£45	£160
Ruinart Rosé, NV	£48	£165

ROSÉ WINE

	Glass	Bottle
Château "M de Minuty" 2019 <i>Côtes de Provence, France</i>	£14	£69
Château d'Esclans, Whispering Angel 2020 <i>Provence, France</i>	£16	£80
Château d'Esclans, Rock Angel 2019 <i>Provence, France</i>	£18	£95



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COCKTAILS

Spring Negroni	£20
<i>Lakes Distillery Gin, Aperol, Campari, our own blend of Vermouth, Cherry Blossom</i>	
Sigurtá	£20
<i>Pisco, Aperol, Peach, Passion Fruit</i>	
Isola Bella	£20
<i>Bacardi Carta Blanca, Cucumber, Basil, Lime, Franklin and Sons Rhubarb Lemonade</i>	
Diamante Rosa	£20
<i>Tequila Reposado, Campari, Ancho Reyes, Watermelon, Lime</i>	
Espresso Italiano	£20
<i>Konik's Tail Vodka, Frangelico Hazelnut, Vanilla, Tonka Beans, Coffee</i>	
Lady Walton	£20
<i>Dalmore 12, Fernet Branca, Pistachio, Lemon, Franklin & Sons Almond and Pineapple Soda</i>	

RED WINE

	Glass	Bottle	Magnum
Abra Ka Dabra Christian Tschida 2017 <i>Burgenland, Austria</i>	£19	£120	£240
Gattinara, Vitivinicola Nervi 2015 <i>Piedmont, Italy</i>	£24	£170	£345
Barolo Ginestra Paolo Conterno 2013 <i>Piedmont, Italy</i>	£30	£205	£400
Barolo, Pira, Roagna 2015 <i>Piedmont, Italy</i>	£40	£225	£456
Barolo, Serra, Giovanni Rosso 2015 <i>Piedmont, Italy</i>	£46	£265	£520

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WINES BY THE GLASS ARE SERVED AS 125ML

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