

# THE GARDEN

## FLATBREAD

LAMB KOFTA - 19  
*Hummus, Greek Salad, Feta, Mint Dressing*

JERK CHICKEN - 18  
*Radicchio, Pineapple Salsa, Toasted Coconut,  
 Coriander & Lime Dressing*

BOCCONCINI & AVOCADO (V)\* - 17.5  
*Cherry Tomatoes, Spring Onions, Summer Herbs, House Dressing*

## BURGERS

STEAK CHEESEBURGER - 18  
*Brioche Bun, Tomato, Lettuce, Pickles, Dijonnaise, Skinny Fries*

GRILLED HALLOUMI (V) - 16.5  
*Brioche Bun, Tomato, Lettuce, Crispy Shallots, Guacamole,  
 Chipotle Mayonnaise, Skinny Fries*

ROSLIN VEGAN CHEESEBURGER (V/VE) - 17.5  
*Vegan Bun, Avocado, Lettuce, Tomato, Mayonnaise, Skinny Fries*

NORTH ATLANTIC PAKORA COD - 18  
*Brioche Bun, Carrot, Cucumber, Lettuce, Red Onion, Coriander,  
 Mango Chutney, Skinny Fries*

## SIDES

TRIPLE COOKED CHIPS (V/VE) - 4.5

SKINNY FRIES (V/VE) - 4.5

GORDAL OLIVES (V/VE) - 4

JERSY ROYALS(V)\* - 4.5  
*Herb Butter*

CAESAR SALAD\* - 4.5  
*Parmesan, Anchovies, Croutons*

FINE GREEN BEAN SALAD (V/VE) - 4.5  
*Smoked Almonds*

## SMALL PLATES

'BANG BANG' CHICKEN - 12  
*Peanuts, Chilli, Spring Onions, Spicy Dip*

HALLOUMI SAGANAKI - 10.5 (V)  
*Sun-dried Tomatoes, Capers, Pickled Shallots*

PIL PIL KING PRAWNS - 12  
*Toasted Ciabatta, Parsley, Lemon*

SMOKED CORNISH MACKEREL PATE - 11  
*Toasted Sourdough, Pickled Cucumber, Caviar*

SALT & PEPPER SQUID - 11  
*Lime, Chipotle Mayonnaise*

JAPANESE STYLE OCTOPUS SALAD - 13  
*Wakame, Wasabi Mayonnaise, Coriander, Sesame Seeds*

TARAMASALATA - 9  
*Artisan Crackers, Sesame*

ANTIPASTO FOR 2 - 25  
*Cured Meats, Marinated Vegetables, Bocconcini,  
 Roquito Peppers, Tomato Bread*

## CHEF'S CHOICE

BEER BATTERED COD & CHIPS - 20  
*Crushed Peas, Lemon, Tartar*

MALAYSIAN SALMON CURRY LAKSA - 23  
*Noodles, Tofu Puffs, Bean Sprouts, Pak Choi, Chilli, Coriander*

KING PRAWNS & NDUJA RIGATONI - 21  
*Tomato, Garlic, Chilli, Basil, Parmesan*

ROBATA STYLE 10OZ BLACK ANGUS RIBEYE STEAK - 32  
*Served with Skinny fries*  
 ADD PEPPERCORN / CHIMICHURRI - 3

## SALADS

ASIAN STYLE CRISPY PORK BELLY - 18.5  
*Cress, Mango, Daikon, Chilli, Sesame Seeds, Cashews, Coriander*

ROSLIN CAESAR SALAD\* - 15  
*Romaine Lettuce, Sun-dried Tomatoes, Parmesan, Anchovies, Croutons*  
 ADD CHICKEN - 5

VEGAN POKE BOWL (V/VE) - 17  
*Rice Noodles, Edamame Beans, Avocado, Radish, Roasted Vegetables,  
 Cucumber, Sesame Seeds, Soy Dip*

CONFIT YELLOWFIN TUNA - 21  
*Burford Brown Poached Egg, Jersey Royals, Tomato, Capers,  
 Essex Asparagus, Summer Herbs*

## DESSERTS

CHOCOLATE & CHERRY CHEESECAKE - 9  
*Amaretti Biscuit Crumb, Cherry Gel, Cherry Compote,  
 Cherry Sorbet*

BAKED PEACH CRUMBLE - 10  
*Vanilla Custard, Vanilla Ice cream*

PINEAPPLE & COCONUT ETON MESS - 9  
*Malibu Infused Pineapple, Meringue, Toasted Coconut, Lime*

VANILLA PANNA COTTA - 10  
*English Strawberries, Elderflower Gel, Pistachios,  
 Strawberry & Basil Granita*

MANGO & PASSIONFRUIT PARFAIT - 10  
*Mango & Passionfruit Salsa, Fresh Raspberries,  
 Raspberry Sorbet*

SELECTION OF ICE CREAM & SORBET - 7.5  
*Ice Cream - Vanilla, Chocolate, Strawberry, Mint Chocolate  
 Sorbet - Raspberry, Lemon, Mango*

ARTISAN CHEESE SELECTION  
*Apple & Cider Chutney with Cheese Crackers*

CHOICE OF 3 - 12 | CHOICE OF 5 - 16  
*Godminster Cheddar, Oxford Blue Cheese,  
 Somerset Brie, Rosary Ash Goats Cheese, Tunworth*

## SANDWICHES

*Served on White or Granary Bread, with Crisps*

PESTO CHICKEN, TOMATO & ROCKET - 9

ATLANTIC PRAWNS, LEMON & HERB MAYONNAISE &  
 COS LETTUCE - 9

CUCUMBER, CREAM CHEESE & CHIVE (V) - 8.25

\*Vegetarian/Vegan Option Available

*All our dishes are cooked to order therefore cooking times may vary. Please ensure your server is aware on any allergies and dietary requirements, we may have additional options for you. An optional 10% service charge will be added to your bill. We will be accepting debit and credit card only.*

# DRINKS MENU

SCAN FOR OUR  
FULL DRINKS MENU



## WHITE WINE

	175ml	250ml	Bottle
<b>NEW ZEALAND</b>			
<i>Homer Sauvignon Blanc Marlborough</i>	10	13	36
<b>ITALY</b>			
<i>Conviviale Pinot Grigio Igt Venezie</i>	8	11	32
<b>FRANCE</b>			
<i>La Brouette Blanc Côtes De Gascogne</i>			29
<b>CHILE</b>			
<i>Santa Catharina Sauvignon Blanc</i>	8	10	28
<i>Viña Echeverria Unwooded Chardonnay Reserva Curico Valley</i>			31

## RED WINE

	175ml	250ml	Bottle
<b>ITALY</b>			
<i>Altopiano Montepulciano D'Abruzzo</i>	9	11	30
<b>CHILE</b>			
<i>Santa Catharina Merlot</i>	8	10	28
<b>ARGENTINA</b>			
<i>Don David Malbec Reserve Cafayate Argentinian</i>	11	13	38

## ROSE & SPARKLING

	175ml	250ml	Bottle
<b>UNITED STATES OF AMERICA</b>			
<i>Founder Stone Ocean Break White Zinfandel</i>	8	10	28
<b>ITALY</b>			
<i>Montevento Pinot Grigio Blush Veneto</i>	8	10	28
<b>SPARKLING</b>	125ml		Bottle
<i>Il Caggio Prosecco Veneto</i>	8		32
<i>Montresor Royal Rosé Pinot Noir Spumante Veneto Italy</i>	9		34

## COCKTAILS

**WATERMELON MARTINI - 12**  
*Vodka, Midori, Watermelon Syrup, Lime Juice, Fresh Watermelon Garnish*

**SUMMER BRAMBLE - 12**  
*Pink Gin, Chambord, Lime Juice, Cassis, Blueberry Garnish*

**MANGO PINA COLADA - 14**  
*Malibu, Rum, Cream, Mango Purée, Lime Juice, Coconut Syrup*

**BOTANICAL SPRITZ - 12**  
*Cinzano, Sugar Syrup, Prosecco, Lemonade*

**SPICY MANGO MARGARITA - 14**  
*Homemade Chilli Tequila, Mango Purée, Cointreau, Lime Juice*

**KOMBUCHA SOUR - 10**  
*Non-Alcoholic. Fresh Lemon Juice, Egg White, Homemade Butterfly Pea Infused Syrup, Passionfruit Kombucha*

## HOT DRINKS

**TEA**

	FOR 1	FOR 2
POT OF ENGLISH BREAKFAST TEA	2.75	4.50

**COFFEE**

FLAT WHITE	3.90	LATTE	4.25
AMERICANO	3.80	MACHIATO	3.55
DECAF AMERICANO	3.80	MOCHA	4.25
CAPPUCCINO	4.25		
ESPRESSO (SINGLE)	3.10	<b>HOT CHOCOLATE</b>	4.55
ESPRESSO (DOUBLE)	3.80		

## SPIRITS

	ABV	£
<b>GIN</b>		
<i>Southend Pigs Bay</i>	40.0%	5.75
<i>Pigs Bay Pink</i>	40.0%	5.50
<i>Gordon's</i>	37.5%	4.40
<i>Gordon's Pink</i>	37.5%	4.60
<i>Hendrick's</i>	41.4%	5.20
<i>Tanqueray 10</i>	47.3%	6.25
<b>WHISKY</b>		
<i>Jack Daniel's</i>	40.0%	4.75
<b>VODKA</b>		
<i>Smirnoff</i>	37.5%	4.40
<i>Pigs Bay Premium</i>	40.0%	4.50
<b>RUM</b>		
<i>Morgan Spiced</i>	35.0%	4.50
<i>Bacardi</i>	37.5%	4.40
<b>BRANDY</b>		
<i>Courvoisier</i>	40.0%	4.75

## ALES & LAGER

	ABV	Pint	Half
<b>DRAUGHT</b>			
<i>Amstel</i>	4.1%	6.20	3.10
<i>Heineken</i>	5.0%	6.50	3.25
<i>Birra Moretti</i>	5.0%	6.90	3.45
<i>Guinness</i>	4.1%	6.00	3.00
<i>Aspall</i>	5.5%	6.20	3.10
<b>BOTTLED BEERS &amp; CIDERS</b>	ABV	£	
<i>Estrella</i>	4.6%	5.25	
<i>Corona</i>	4.5%	5.25	
<i>Budweiser</i>	4.8%	5.25	
<i>Old Mout Cider (500ml)</i>	4.0%	5.50	
<i>Punk IPA</i>	5.6%	5.50	
<i>Beck's Blue (Non-Alcoholic)</i>	0.0%	3.50	
<i>Birra Moretti (Non-Alcoholic)</i>	0.0%	5.50	