

THE GARDEN

BRUNCH

Served all day

Pastries – 4
Check the counter for today's options

Banana and blueberry porridge – 7
London honey, goji berries

Organic yoghurt – 6
Summer berries, passion fruit,
blueberry, granola

Breakfast Bap – 9.50
Cumberland sausage patty, maple
cured bacon and portobello
mushroom with ketchup or HP

Warm Belgian
waffle with
bacon – 9.50
Lime crème fraîche, crispy
maple cured streaky bacon

Warm Belgian
waffle with
smoked salmon – 10.50
Lime crème fraîche,
maple syrup, pickled fennel

Smashed avocado on toast – 10
Sun kissed tomatoes, chilli flakes,
crispy onions, served on
London sourdough toast

CLASSICS

Vichyssoise – 8
Curry oil, lemon pepper,
seeded crackers, seasonal flowers*

Beetroot marinated Shetland salmon – 14
Pickled fennel, watercress,
chive, crème fraîche, lemon*

The Garden prawn cocktail – 12.50
Romaine lettuce, avocado and a
spiced bloody Marie rose sauce*

Baked English asparagus (Vg) – 12.50
Portobello mushroom, wild rocket
and truffle dressing*
Served at room temperature

English Laverstock Mozzarella
and British Heirloom tomatoes – 12
Lemon, fresh basil, cold pressed rapeseed oil*

Smoked chicken Caesar salad – 11
Romaine lettuce, sourdough croutons,
aged parmesan with anchovies
or crispy streaky bacon

Sausage roll, onion jam, garden salad – 9
Lily Vanilli sausage roll

Baked whole Somerset Brie – 11.50
Shaved seasonal truffle, thyme, garlic, onion jam*

*Served with London sourdough and whipped salted butter

SNACKS

Nocellara Olives – 4

Truffle &
Pecorino roasted nuts – 4

Marcona almonds with
Kaffir lime leaves – 5

THE GARDEN CHEESE BOARD

Barbers Cheddar,
Oxford Blue, Waterloo
with plum chutney, pickles,
sun kissed tomatoes &
seeded crackers

Small board – 9

Large board – 16

The cheese and vegetable boards are served on a piece of theatre history. Master craftsman Mark Stevens has transformed the old stage into serving boards which are available to buy from our gift shop.

THE GARDEN VEGETABLE BOARD

Marinated peppers,
hummus, falafel crisps,
Provençal vegetables,
olive tapenade, sun kissed
tomatoes & olives.

Small board – 8

Large board – 15

DESSERTS

Fresh English
strawberries – 7.5
Cornish clotted cream

Lily Vanilli Gluten Free
Chocolate Cake – 7
with salt caramel

Dark Chocolate
Brownie – 6.5

A discretionary 12.5% service charge will be added to your bill
Please speak to a member of the team if you have any dietary requirements