



# THE GARDEN RESTAURANT

## STARTERS

- Chef's Homemade Soup of the Day** £5.95  
With Crispy Croutons & Bread Roll (V)
- Mount Plessant's Vintage Cheddar Cheese Soufflé** (V) £7.95
- Croquette of Beef Blade** £9.50  
Aged Salt Beef, Chargrilled Artichokes,  
Oven Dried Tomato and Creamed Dolcelatte
- Seared Fillet of Salmon** £8.95  
Confit Chorizo, Pearl Barley & Broad Bean Risotto  
& Deep-Fried Prawn Beignet
- Honey Glazed 'Kidderton Ash' Goat's Cheese** (V) £8.50  
With Rosemary and Garlic Rub, Pressing of Apple, Beetroot,  
Celeriac & Frozen Grapes
- Plump Green & Black Olives with Sun Dried Tomatoes** (V) (GF) £4.50
- Artisan Bread with Rapeseed Oil & Balsamic** (V) £3.95
- Olives, Feta & Sun Dried Tomatoes with Artisan Breads** (V) £6.45
- King Prawn Salad** £9.75  
With Coldwater Prawns, Baby Gem,  
Marie Rose Sauce & Toasted Sourdough
- Chilli Crab & Coriander Linguine** £8.50  
With Crème Fraiche & Lemon
- Pressing of Duck Leg and Free Range Chicken** £8.50  
Smoked Duck Breast, Hass Avocado, Mango,  
Spring Onion & Hoisin Dressing
- MAINS**

- Rump of Seven Hills Lamb** (GF) £21.95  
Buttered Savoy Cabbage & Wensleydale, Creamed  
Leek, Thyme Fondant & a Port Wine Reduction
- Poached Fillets of Lemon Sole** (GF) £22.95  
Sprouting Broccoli, Asparagus, Grape, Dill & Tarragon Butter Sauce
- Beer Battered Cod** £16.45  
Homemade Chunky Chips, Minted Pea Puree & Tartare Sauce
- Pink Maple Infused Duck Breast & Seared Scallops** £23.95  
With a Duck Ballantine Torched Pink Grapefruit & Chilli Jam
- Homemade Beef Burger in a Brioche Bun** £16.45  
With Smoked Bacon, Emmental Cheese, Homemade Coleslaw, Chips,  
& Bloody Mary Ketchup
- Chef's Roast of the Day** - Price on Request  
Panache of Seasonal Vegetables and Roast Potatoes
- Chef's Catch of the Day** - Price on Request  
Ask your server for today's catch
- Calves Liver** £19.95  
Buttered Mash, Smoked Alsace Bacon, Balsamic Baby Onions  
& a Maple Infused Jus
- Baked Fillet of Seabass** (GF) £21.00  
With Confit Chorizo, Rainbow Chard, Roast Fennel & Bouillabaisse Sauce
- Beetroot & Feta Arancini** (V) £16.00  
Garden Herb Cream, Baby Spinach, Broad Bean & Coriander Shoot
- Polenta, Spring Onion & Parmesan Sausage** (V) £16.95  
With Chargrilled Artichoke & a Tomato, Butter bean & Herb Ragout
- Grilled Cajun Chicken & Confit Chorizo Salad** (GF) £15.95  
Wild Rocket, Olives, Avocado, Sundried Tomato & Mustard Dressing
- Crispy Chilli Beef Salad** £16.50  
With Fried Red Onion, Baby Gem, Cucumber, Spring Onion  
& a Ginger & Sweet Chilli Vinaigrette

## GRILL SECTION

- All of our Beef for Steaks is Air Dried for a Minimum of 28 Days to Ensure Flavor and Succulence  
(All Weights Stated Are Uncooked)
- All our Grills are Served with Roasted Tomato, Field Mushroom  
& Your Choice of garden Salad or Chunky Chips**
- 8oz Sirloin Steak** (226g) £22.95
- 10oz Rib Eye Steak** (283g) £23.95
- 8oz Centre Cut Fillet Steak** (226g) £32.50
- Free Range Chicken Breast** £15.95
- Cracked Black Peppercorn & Brandy Cream** (GF)
- Wild Mushroom & Roast Garlic Cream Sauce** (GF)
- Port Wine, Rosemary, Thyme & Mustard Sauce** (GF)
- Add a Sauce to Your Grill** £3.25

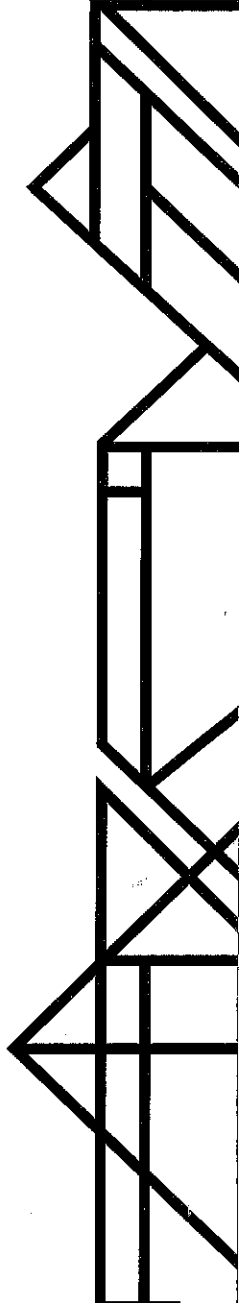
## SIDE ORDERS

- Chips** £3.95
- Sweet Potato Fries** £3.95
- Rustic Garlic Bread with Cheese** £3.95
- Beer Battered Onion Rings** £3.95
- Garden Salad with French Dressing** £3.75
- Bread Roll & Butter** £1.25
- Panache of Seasonal Vegetables** (GF) £3.75

## DESSERTS

- Iced Banana Parfait** (V) £7.50
- White Chocolate Brownie** (V) £7.95
- Steamed Lemon Sponge** (V) £7.50
- Crème Brûlée** (V) (N) £7.50
- Damson Cheesecake** (V) £7.50
- Local Yorkshire Cheeseboard** (N) £9.95
- Selection of Ice Cream** (V) (GF) £5.25
- Selection of Homemade Cakes from the Cabinet** £4.25

Food Allergies & Intolerances - Please Speak to a Member of Our Team About Your Requirements Before Ordering  
(V) - Suitable for Vegetarians (N) - Contains Nuts (GF) - Gluten Free  
Some Dishes Can Be Made Gluten Free, Please Advise Your Server on Order  
We Cannot Guarantee Any of Food Meets These Requirements as it is All Made in an Environment Where These Allergens Are Present. All of Our Food is Freshly Prepared. We Appreciate Your Understanding During Busy Periods



## ← AFTERNOON TEA →

Available 12pm - 6pm

### Selection of Open Sandwiches (N)

Roast Beef & Horseradish mayo, Smoked Salmon Cream Cheese & chive, Egg & Cress with mayo,

Mature Cheddar Cheese & Chutney

Homemade Cakes (N)

Mini Fruit Scone with Homemade Preserve & Clotted Cream, Victoria Sponge Cake, Chocolate Brownie &

Mini Lemon Tart with raspberry & meringue

Traditional Tea, Fruit Tea or Filter Coffee

£15.50 per person

Upgrade to **Specialty Tea or Coffee** £1.00 Extra

With a **Glass of Prosecco** £21.95 per person

With a **Glass of Champagne** £25.45 per person

For 2 People With a **Sharing Gin Teapot** £45.90

## ← TRADITIONAL SANDWICHES →

**Mature Cheddar Cheese and Homemade Chutney (V)** £6.95

**Roast Sirloin of Beef with Horseradish and Watercress** £6.95

**Baked Ham, Tomato and Coarse Grain Mustard** £6.95

**Prawns with Marie Rose Sauce** £8.95

All our Traditional Sandwiches are Served as Triple Decker's on a Choice of Malted or White Bloomer Bread with Dressed Salad Leaves & Homemade Tortilla Chips

## ← SPECIALITY SANDWICHES →

**New York Deli Pastrami Sandwich** £8.95

On Toasted Malt Bread with Dijon Mayo, Cheddar, Emmental cheese & Turkey Breast

**Homemade Fish Finger Sandwich** £8.95

With Mushy Peas & Tartare Sauce on White Pagnotta Bread

**Mount Pleasant B.L.T** £8.50

Bacon, Lettuce & Tomato with Mayonnaise on a Choice of Toasted White or Malted Bloomer Bread

Accompanied with Dressed Salad Leaves & Homemade Tortilla Chips

## ← HOT BEVERAGES →

**Cafetière of Coffee for One** £3.15

**Tea for One** £3.10

**Cafetière of Coffee for Two** £4.35

**Tea for Two** £4.45

**Cafetière of Coffee for Four** £8.30

**Tea for Four** £8.40

**Americano** £3.05

**Earl Grey Tea** £3.10

**Cappuccino** £3.75

**Fruit Teas** £3.10

**Latte** £3.75

**Decaf Tea** £3.10

**Espresso** £3.05

**Decaf Coffee** £3.05

**Deluxe Hot Chocolate** £3.60

## ← HANDMADE CHOCOLATES →

Our Chef Hand Makes Luxury Chocolates & Lollipops, These are Available From our Dessert Cabinet to Eat In or Takeaway

*Eat In...*

**Individual Chocolates** 50p Each

**Gift Bag for Chocolates & Lollies** 35p Each

**Chocolate Lollipop** 60p Each

**12 Chocolates Gift Boxed** £9.95

**Homemade Scone & Preserves** £2.95

**18 Chocolates Gift Boxed** £11.95

*Take Away...*

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