

secret garden

Restaurant

Roast and Grill

Butcher's block

Roast sirloin of beef and Yorkshire puddings for carving and sharing

For two £30.00

For four £55.00

Served traditionally with Yorkshire puddings, roast potatoes, buttered new potatoes, seasonal vegetables and rich gravy. All served to you on a butcher's block ready to carve.

The Chargrill

All of our beef is aged to a minimum of 21 days and UK sourced
All served with a choice of chips or jacket potato

10oz matured New York strip £20.00

Sirloin on the bone served with a grilled plum tomato and watercress garnish

10oz matured rump steak £17.00

Served with a grilled plum tomato and watercress garnish

Add a sauce £2.50

Brandy, peppercorn, classic Diane or Dianne Chasseur

Piri-piri chicken burger £14.00

Glazed fresh pineapple, mature cheddar cheese, served in a pretzel glazed bun

Chargrilled beef burger £14.00

Home style beef burger, mature cheddar cheese and grilled bacon served in a pretzel glazed bun

BBQ pulled pork burger £14.00

Barbecue Jack Daniels glazed, mature cheddar cheese, served in a pretzel glazed bun

All burgers served with a side of traditional coleslaw and sweet tomato relish

The Secret Garden Classics

Duck breast £15.00

Pan-fried with wild mushrooms, orange and sultana fricassee, dauphinoise potatoes, sweet honey jus and baby vegetables

Fish and chips £13.50

Breaded fillet of cod, chips, fresh lemon and tartar sauce

Half of a Thai roasted chicken £14.00

Served with sticky rice, green chilli, ginger and coconut sauce and a crisp leaf salad

9 hour slow roast pork belly £13.50

Creamy mash, caramelized braised red cabbage with brandy and green peppercorn sauce

Marinated salmon £14.00

Oven roasted and marinated in parsley, coriander and chervil, chorizo crushed new potatoes, sweet smoked paprika and tomato ragout

Smoked mushroom and baby spinach risotto (V) £11.00

Smoked mushrooms and baby spinach combined with creamy risotto, rocket and parmesan salad

Spicy linguine Arrabiata (V) £11.00

Arrabiata sauce tossed with linguine and roasted Mediterranean vegetables with rocket and parmesan shavings

Add chicken breast £14.00

Sides £2.50

Secret Garden salad, tomato and red onion salad, bowl of fresh root vegetables, mushy peas, chips, sweet potato fries, buttered new potatoes, beer-battered onion rings, garlic baguette

Tear and Share Breads

Mixed olives and feta, balsamic vinegar and olive oil £6.50

Tomato, peppers, cheese, balsamic vinegar and olive oil (V) £6.00

Rustic breads, balsamic and olive oil with marinated olives (V) £5.00

Starters

Soup of the day (V) £5.50

Please ask for today's freshly prepared selection

Pressed ham terrine £6.50

Slowly braised ham shank rolled and pressed with petit pois and tellicherry pepper, pea shoot salad, cherry tomatoes and piccalilli chutney all sealed in an apple wood smoke jar.

Goats' cheese parfait £6.50

Smooth goats' cheese parfait, crushed black olive tapenade, rocket and pine nut salad, beetroot dust.

Smoked salmon fishcake £7.50

Kiln smoked and roasted salmon, combined with new season potatoes, pickled fennel salad and soft boiled red Fabergé egg

Creole king prawns £8.00

Deep fried king prawns lightly battered in Creole seasoning with crisp leaf and spicy Sriracha mayonnaise

Baked mushroom (V) £6.75

Flat mushroom marinated in confit garlic, cherry tomato, red onion and herb tarragon salad, with a balsamic glaze

Desserts

Hanging basket dessert to share £15.00

Crisp filo basket filled with fresh fruit chocolate brownie, vanilla pod ice cream and thick double cream with edible flowers

Black Forest torte £6.00

Dark chocolate mousse, cherry compote, vanilla cream and chocolate shavings

Elderflower and textured strawberries £5.50

Elderflower panna cotta, macerated coulis and dehydrated strawberries

Apple strudel £5.50

Apples simmered together with apricots and sultanas, inside a butter and sugar rich filo pastry. Served with a choice of English custard or vanilla pod ice cream

Hand cut exotic fruits £5.75

Slices of honeydew, cantaloupe melon, star fruit, mango, dragon fruit and kiwi fruit and mango syrup for dipping

Ice cream factory £6.00

Serve and load your very own soft serve ice cream with sweets and sauces from our ice cream factory

Selection of cheeses £7.00

Served with celery, tomato chutney and grapes

🔥 = Hot 🔥🔥 = Very hot (V) = Vegetarian

Some dishes may contain nuts or nut derivatives

Food Allergies and Intolerances -
If you have any concerns about the ingredients used in our dishes please speak to our knowledgeable staff before ordering your meal, Thank you.