

MAKE IT BOTTOMLESS\*

Add Unlimited Prosecco or Hawkstone for £25

Or try our bottomless brunch at Bar 46 every Sunday between 11-4

THE GARDEN

(GF) Gluten Free option available

(V) Vegetarian (VE) Vegan

 thegardencowes

Please let us know of any allergies or dietary requirements

www.thegardencowes.com

BRUNCH MENU			
9am - 3.30pm			
LIGHT BITES		BRUNCH*	
Croissant	4	Breakfast Muffin (GF)	12
Plain or Almond, served with butter and preserves		Smoked Back Bacon, Sausage, Egg. Add cheese for £1	
Toast & Preserves (GF)	4.5	The Garden Brunch (GF)	14
		Butchers Sausage, Smoked Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Choice of Egg	
Woodford Sausage Roll	5	Vegan Brunch (GF) (VE)	14
With Tomato Chutney		Vegan Sausage, Vegan Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Avocado	
Seasoned Fries (GF)	5	Berry Banana	13
Garlic Mayonnaise		Seasonal Berry Compote, Caramelised Banana, Mascarpone & Maple Syrup on American Pancakes or Brioche French Toast	
Hash Brown Basket (GF) (VE)	5	Maple Bacon	13
		Smoked Streaky Bacon, Mascarpone & Canadian Maple on American Pancakes or Brioche French Toast	
Granola Bowl	5	Chicken ‘n’ Waffles	13
Fresh Berries, Greek Yoghurt, Mint		Buttermilk Chicken, Waffles, Pickled Chilli, Canadian Maple, Sour Cream	
Teacake or Scone	7	The Garden Burger (GF)	16.5
With Preserve, Clotted Cream, served with a hot drink		Sesame Glazed Brioche Bun, Chorizo Ketchup, Pickles, Bacon, American Cheese, Rocket, Pickled Red Onion, Seasoned Fries	
Caprese Salad	10	Vegan Burger (GF) (VE)	16.5
Buffalo Mozzarella, Heritage Tomatoes, Fresh Basil, Honey, Olive Oil		Brioche Bun, Spicy Ketchup, Vegan Cheese, Pickled Onion & Gherkin, Rocket, Seasoned Fries	
SOURDOUGH*			
Avocado (GF) (V)	11	The Garden Fish ‘n’ Chips (GF)	16
Fresh Avocado, Poached Egg, Pickled Chilli, IOW Tomatoes		Seasoned Fries, Petit Pois, Homemade Tartar	
Smoked Salmon (GF)	11	The Garden Caesar (GF)	15
Scrambled Eggs, Crème Fraîche, Dill		Grilled Chicken, Bacon, Croutons, Parmesan, Cos, Anchovies	
Choice of Eggs (GF) (V)	9	Steak & Eggs (GF)	19
Poached, Scrambled or Fried		8oz Sirloin, Two Fried Eggs, Herb Pesto	
GARDEN BENEDICT*		SANDWICHES	
Honey Glazed Ham (GF)	12	Served on Focaccia Bread with Root Vegetable Crisps	
Honey & Mustard Ham, Toasted English Muffin, Garden Hollandaise		Prosciutto (GF)	12
		Mozzarella, Rocket, Fig Chutney	
Royale (GF)	12	Caesar (GF)	12
Smoked Salmon, Garden Hollandaise, Chives, Lemon		Caesar Dressing, Grilled Chicken, Bacon, Parmesan, Cos	
Florentine (GF) (V)	11	Cheese & Chutney (GF) (V)	11
Buttered Baby Spinach, Garden Hollandaise, Smoked Sea Salt		Mature Cheddar, Rocket, Bay Tree Tomato & Onion Chutney	
		New York (GF)	12
		Pastrami, Emmental, Mustard Mayonnaise, Gherkins	

DINNER MENU			
5pm - 9pm			
SMALL PLATES		SIDE DISHES	
Jerk Chicken Wings (GF)	10	Seasoned Fries (GF)	5
Scotch Bonnet Mayonnaise, Mango		Garlic Mayonnaise	
Caprese Salad (GF)	10	Corn Ribs (GF) (V)	6
Buffalo Mozzarella, Heritage Tomatoes, Fresh Basil, Honey, Olive Oil		Smokey BBQ Seasoning, Wasabi Mayonnaise	
Lamb Koftas (GF)	11	Buttered Greens (GF) (VE)	5
Mint Yoghurt, Pesto		Pesto	
Garlic Tiger Prawns (GF)	13	Side Salad (GF) (VE)	5
Salad, Warm Bread		Cucumber, Tomato, Cos, House Dressing	
Chorizo Mac ‘n’ Cheese (GF)	12	Hot Honey Chorizo Bites	6
Herb Crumb, Fire Roasted Pepper		Sesame	
LARGE PLATES		SWEET	
Crayfish Salad (GF)	17	Ice Cream Cone	8
Green Salad, Mango, Mint, Heritage Tomatoes		Neapolitan Ice Cream, Strawberry & Basil Sauce, Sprinkles	
Peri Half Chicken (GF)	21	Chocolate Plant Pot (GF)	9.5
Slaw, House Seasoned Fries		Chocolate Crèmeux, Passionfruit, Mint, Edible Plant Pot	
Battered Halloumi (GF) (V)	17	The Garden Mess (GF)	8.5
Beetroot Houmous, IOW Tomatoes, Fries		Chantilly Cream, Berry Compote, Fresh Berries, Meringue, Fresh Mint	
8oz Flat Iron (GF)	24	Affogato	8
Chunky Onion Ring, Seasoned Fries, Beef Tomato, Peppercorn Sauce		Espresso, Vanilla Ice Cream, Biscotti	
Thai Cod & Prawn Fish Cakes	16	Selection of Sorbets & Ice Creams	8
Sweet Chilli Dressing, Side Salad		With Honeycomb	
Sharing Côte de Boeuf (GF)	85		
Chunky Onion Rings, Seasoned Fries, Beef Tomatoes, Peppercorn Sauce			
GARDEN CLASSICS			
The Garden Burger (GF)	16.5		
Sesame Glazed Brioche Bun, Chorizo Ketchup, Pickles, Bacon, American Cheese, Rocket, Pickled Red Onion, Seasoned Fries			
Vegan Burger (GF) (VE)	16.5		
Brioche Bun, Spicy Ketchup, Vegan Cheese, Pickled Onion & Gherkin, Rocket, Seasoned Fries			
The Garden Fish ‘n’ Chips (GF)	16		
Seasoned Fries, Petit Pois, Homemade Tartar			
The Garden Caesar	15		
Grilled Chicken, Bacon, Croutons, Parmesan, Cos, Anchovies			

DIGESTIF

5

Limoncello

Bottega Cappuccino

Shanky’s Whip

Kahlua

PIZZA OVEN MENU

Available Daily