

STAY CONNECTED

Name: The Garden Guest Password: thegardenhello

 thegardencowes

THE GARDEN

(GF) Gluten Free option available

(V) Vegetarian (VE) Vegan

www.thegardencowes.com

Please let us know of any allergies or dietary requirements

BRUNCH MENU	
9am - 3.30pm	
LIGHT BITES	
Croissant	4
<i>Plain or Almond, served with butter and preserves</i>	
Toast & Preserves (GF)	4.5
Woodford Sausage Roll	5
<i>With Tomato Chutney</i>	
Seasoned Fries (GF)	5
<i>Garlic Mayonnaise</i>	
Hash Brown Basket (GF) (VE)	5
Granola Bowl	5
<i>Fresh Berries, Greek Yoghurt, Mint</i>	
Teacake or Scone	7
<i>With Preserve, Clotted Cream, served with a hot drink</i>	
GARDEN BENEDICT	
Honey Glazed Bacon (GF)	12
<i>2 Poached Eggs, Honey Glazed Bacon, Toasted English Muffin, Garden Hollandaise</i>	
Royale (GF)	12
<i>2 Poached Eggs, Smoked Salmon, Garden Hollandaise, Chives, Lemon</i>	
Florentine (GF) (V)	11
<i>2 Poached Eggs, Buttered Baby Spinach, Garden Hollandaise, Smoked Sea Salt</i>	
BRUNCH	
Breakfast Muffin (GF)	12
<i>Smoked Back Bacon, Sausage, Fried Egg. Add cheese for £1</i>	
The Garden Brunch (GF)	14
<i>Butchers Sausage, Smoked Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Poached or Fried Egg</i>	
Vegan Brunch (GF) (VE)	14
<i>Vegan Sausage, Vegan Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Avocado</i>	
Berry Banana	13
<i>Seasonal Berry Compote, Caramelised Banana, Mascarpone & Maple Syrup on American Pancakes or Brioche French Toast</i>	
Maple Bacon	13
<i>Smoked Streaky Bacon, Mascarpone & Canadian Maple on American Pancakes or Brioche French Toast</i>	
Duck Bao Buns	15
<i>Shredded Spiced Duck, Pickled Cucumber, Hoisin, Pickled Chilli</i>	
Avocado Sourdough (GF) (V)	11
<i>Fresh Avocado, Poached or Fried Egg, Pickled Chilli, IOW Tomatoes</i>	
Smoked Salmon Sourdough (GF)	11
<i>Poached or Fried Egg, Crème Fraîche, Dill</i>	
Choice of Eggs (GF) (V)	9
<i>Toasted Sourdough, Poached or Fried eggs</i>	
SANDWICHES	
<i>A Panuozzo is a freshly baked sandwich bread from our pizza oven. Served with vegetable crisps.</i>	
Prosciutto (GF)	12
<i>Mozzarella, Rocket, Fig Chutney</i>	
Caesar (GF)	12
<i>Caesar Dressing, Grilled Chicken, Bacon, Parmesan, Cos</i>	
Cheese & Chutney (GF) (V)	11
<i>Mature Cheddar, Rocket, Bay Tree Tomato & Onion Chutney</i>	

ALL DAY MENU	
CLASSICS	
The Garden Burger (GF)	16.5
<i>Sesame Glazed Brioche Bun, Chorizo Ketchup, Pickles, Bacon, American Cheese, Rocket, Pickled Red Onion, Seasoned Fries</i>	
Vegan Burger (GF) (VE)	16.5
<i>Brioche Bun, Spicy Ketchup, Vegan Cheese, Pickled Onion & Gherkin, Rocket, Seasoned Fries</i>	
The Garden Fish ‘n’ Chips (GF)	16
<i>Seasoned Fries, Petit Pois, Homemade Tartar</i>	
Steak Frites	24
<i>8oz Flat Iron Steak, Frites, Walnut Salad, Peppercorn Sauce</i>	
SHARERS	
Roasted Garlic Butter Bread	10
<i>Garlic Butter, Roasted Garlic, Parsley, Parmesan. Add Mozzarella £1</i>	
Houmous & Pitta	9
<i>Olive Oil, Smoked Paprika</i>	
Baked Camembert	13
<i>Fig Chutney, Garlic Bread</i>	
SALADS	
Caprese Salad	10
<i>Buffalo Mozzarella, Heritage Tomatoes, Fresh Basil, Honey, Olive Oil</i>	
Duck Salad	15
<i>Shredded Spiced Duck, Tea Stained Eggs, Cucumber, Fine Beans, Hoisin Dressing</i>	
Crayfish Salad (GF)	17
<i>Green Salad, Mango, Mint, Heritage Tomatoes</i>	
The Garden Caesar	15
<i>Grilled Chicken, Bacon, Croutons, Parmesan, Cos, Anchovies</i>	
PIZZAS <small>VEGAN AND GF OPTIONS AVAILABLE</small>	
Margherita	13
<i>Tomato Base, Fior Di Latte Mozzarella, Basil, Oregano, Olive Oil & Parmesan</i>	
Pepperoni	14
<i>Tomato Base, Fior Di Latte Mozzarella, Pepperoni, Basil, Parmesan</i>	
BBQ Chicken & Chorizo	14
<i>Tomato Base, Fior Di Latte Mozzarella, Cajun Chicken, Chorizo, Black Olives, BBQ Sauce</i>	
Farmhouse	14
<i>Tomato Base, Fior Di Latte Mozzarella, Mushrooms, Ham, Garlic Olive Oil, Parmesan, Truffle Oil</i>	
Piccante	14
<i>Tomato Base, Fior Di Latte Mozzarella, Pepperoni, Chorizo, Jalapeño, Parsley, Honey Chilli Oil</i>	
Garden Pizza	14
<i>Tomato Base, Fior Di Latte Mozzarella, Spinach, Roasted Courgettes, Garlic, Sun Dried Tomato, Mushrooms, Pesto Drizzle</i>	
Ragù	14
<i>Tomato Base, Fior Di Latte Mozzarella, Ragu Sauce, Pancetta, Spring Onions, Parmesan</i>	

DINNER MENU	
5pm - 10pm	
SMALL PLATES	
Hot & Spicy Calamari	10
<i>Lemon Mayonnaise, Sumac, Pak Choi Salad</i>	
Lamb Koftas (GF)	11
<i>Mint Yoghurt, Pesto, Pitta Bread, Pomegranate</i>	
Red Thai Tiger Prawns (GF)	13
<i>Mango, Coriander, Mini Bread Loaves</i>	
Chorizo Mac ‘n’ Cheese (GF)	12
<i>Herb Crumb, Fire Roasted Pepper</i>	
Hot Honey Chorizo Bites	6
<i>Sesame</i>	
Corn Ribs (GF) (V)	6
<i>Smokey BBQ Seasoning, Wasabi Mayonnaise</i>	
LARGE PLATES	
Peri Half Chicken (GF)	21
<i>Slaw, House Seasoned Fries</i>	
Battered Halloumi (GF) (V)	17
<i>Beetroot Houmous, IOW Tomatoes, Fries</i>	
Smoked Haddock & Cheddar Fish Cakes	16
<i>Poached Eggs, Devilled Hollandaise</i>	
Duck Bao Buns	15
<i>Shredded Spiced Duck, Pickled Cucumber, Hoisin, Pickled Chilli</i>	
Sharing Côte de Boeuf (GF)	85
<i>Frites, Walnut Salad, Peppercorn Sauce</i>	
SIDE DISHES	
Seasoned Fries (GF)	5
<i>Garlic Mayonnaise</i>	
Buttered Greens (GF) (VE)	5
<i>Pesto</i>	
Side Salad (GF) (VE)	5
<i>Cucumber, Tomato, Cos, House Dressing</i>	
SWEET	
Amalfi Lemon Sorbet (VE)	6
<i>Served in a Whole Lemon</i>	
Semi Frozen Tiramisu	7
<i>Cocoa Powder</i>	
Chocolate Plant Pot (GF)	9.5
<i>Chocolate Crèmeux, Passionfruit, Mint, Edible Plant Pot</i>	
The Garden Mess (GF)	8.5
<i>Chantilly Cream, Berry Compote, Fresh Berries, Meringue, Fresh Mint</i>	
S’mores Pizza	13
<i>Nutella, Mini Marshmallows, Biscoff Crumb</i>	
DIGESTIF	
Limoncello	Bottega Cappuccino
Shanky’s Whip	Kahlua