

STAY CONNECTED

WiFi: TheGardenGuest Password: thegardenhello

@thegardencowes

THE GARDEN

(GF) Gluten Free option available

(V) Vegetarian (VE) Vegan

www.thegardencowes.com



All of our Focaccia is locally sourced from Lost Mill Bakery

BRUNCH MENU

9am - 3:30pm



All of our Eggs are free range & locally sourced from Hazelgrove Farm

LIGHT BITES

Croissants	4
Plain or Almond, Served With Butter & Preserves	
Toast & Preserves (GF)	4
Seasoned Fries (GF)	5
Hash Brown Basket (GF)	5
Woodford Sausage Roll	5
Served With Sweet Mustard Ketchup	
Teacake or Scone	7
Oven Toasted, Preserve, Clotted Cream & Served With A Hot Drink	

GARDEN BENEDICTS

Honey Glazed Bacon (GF)	13
2 Poached Eggs, Toasted Muffin, Honey Glazed Bacon, Garden Hollandaise	
Garden Royale (GF)	13
2 Poached Eggs, Toasted Muffin, Smoked Salmon, Garden Hollandaise, Dill, Lemon	
Chorizo Benedict (GF)	13
2 Poached Eggs, Toasted Muffin, Buttered Baby Spinach, Garden Hollandaise, Crispy Chorizo, Hot Honey	
Burger Benny (GF)	13
2 Poached Eggs, Toasted Muffin, 6oz Burger Patty, Garden Hollandaise, American Cheese, Sesame Seeds	
Swiss Benedict (GF)	11
2 Poached Eggs, Toasted Muffin, Portobello Mushroom, Garden Hollandaise, Swiss Cheese	
Florentine (GF) (V)	11
2 Poached Eggs, Toasted Muffin, Buttered Baby Spinach, Garden Hollandaise, Smoked Sea Salt	
Add An Egg, Buttered Spinach, Smoked Salmon Or Bacon To Your dish For £2 Each	

BRUNCH

Breakfast Muffin (GF)	10
Smoked Streaky Bacon, Sausage, Fried Egg, Toasted English Muffin. Add Cheese For £1	
Garden Brunch (GF)	14
Butchers Sausage, Smoked Streaky Bacon, Hash Browns, Tomato, Mushroom, Lost Mill Focaccia Toast, Heinz Beans, Poached or Fried Egg	
Vegan Brunch (GF) (VE)	14
Vegan Sausage, Vegan Bacon, Hash Browns, Tomato, Mushrooms, Lost Mill Focaccia, Heinz Beans, Avocado	
Avo Focaccia (GF) (V)	13
Fresh Avocado, Poached or Fried Eggs, Pickled Chilli, IOW Tomatoes	
Smoked Salmon Focaccia (GF)	14
Poached or Fried Eggs, Salmon, Mascarpone, Dill	
Choice of Eggs (GF) (V)	9
Lost Mill Focaccia, Poached Or Fried Eggs	
Add An Egg, Buttered Spinach, Smoked Salmon Or Bacon To Your Dish For £2 Each	
PANCAKES OR FRENCH TOAST	
Berry Banana	14
Seasonal Berry Compote, Caramelised Banana, Mascarpone & Canadian Maple Syrup	
Maple Bacon	14
Smoked Streaky Bacon, Mascarpone & Canadian Maple Syrup	

ALL DAY MENU

STARTERS & SMALL PLATES

Hot Honey Chorizo Bites (GF)	Served with Sesame	7
Ham Hock Terrine		8
Served With Warm Lost Mill Bakery Focaccia & Hot Gooseberry Chutney		
Chicken Liver Pate		8
Served With Warm Lost Mill Bakery Focaccia, Caramelised Onion & Fig Chutney		
Mac & Cheese Croquettes (V)	With Spicy Mayonnaise	8
Halloumi Fries (V) (GF)	With Sweet Chilli Sauce	9
Crispy Spicy Chicken Wings		8
Coated Wings Tossed In Buffalo Sauce, Ranch Sauce		
Sizzling Garlic Butter Tiger Prawns		14
Garlic Butter Tiger Prawns Served With Lost Mill Focaccia		
Fish Tacos		15
Served With Crunchy Slaw, Mango Salsa, Spicy Mayo, Spring Onion		
Pulled Pork Mac & Cheese		15
Served With A Mini Garlic Bread		
Seasoned Fries (GF)		5

FROM THE GRILL

10oz Ribeye	29
Chunky Chips, Mixed Leaf Salad, A choice of Peppercorn Sauce or Chimichurri	
36oz Tomahawk	65
Chunky Chips, Mixed Leaf Salad, A choice of Peppercorn Sauce or Chimichurri	
Upgrade Your Grill Dish To A Surf & Turf	10/16
Your grill dish, with Garlic Butter Tiger Prawns, Calamari	
On the Side	
Garlic Butter Tiger Prawns	6
Garlic Portobello Mushrooms	5
Side Salad (VE)	5
Pulled Pork Mac & Cheese	8

SANDWICHES AVAILABLE UNTIL 3:30PM

SERVED WITH SEA SALT CRISPS & DRESSED SALAD

The Garden Caesar Open Sandwich (GF)	14
Focaccia, Grilled Chicken, Bacon, Parmesan, Cos, Caesar Dressing	
New Yorker Club (GF)	14
Focaccia, Pastrami, Emmental, Cos, Gherkin, Mustard, Mayo	
Prosciutto Club (GF)	14
Focaccia, Prosciutto, Mozzarella, Rocket, Fig Chutney	
Halloumi Club (GF) (V)	14
Focaccia, Halloumi, Cos, Avocado, Tomato, Sweet Chilli	

12pm - late

MAINS

The Garden Burger (GF)	16
Toasted Bun, Chorizo Ketchup, Pickles, Bacon, American Cheese, Rocket, Pickled Red Onion, Seasoned Fries	
Vegan Burger (VE)	16
Toasted Bun, Spicy Ketchup, Vegan Cheese, Pickled Onion, Cherkin, Rocket, Seasoned Fries	
The Garden Fish & Chips (GF)	16
Chunky Chips, Petit Pois, Homemade Tartar	
Pie Of The Day	18
Buttered Mashed Potato, Seasonal Veg, Chefs Gravy	
Pumpkin Ravioli (V)	16
Butternut Cream Sauce, Parmesan	
Jerk Buttermilk Chicken Burger	17
Toasted Bun, Crunchy Slaw, Mango Salsa, Pickled Cucumber, Chic Sauce, Spicy Cheese, Seasoned Fries	
Butternut Squash & Cumin Wellington (VE)	15
Heritage Tomato & Mixed Leaves Salad	
The Garden Chopped Caesar Salad	15
Cos Lettuce, Caesar Dressing, Grilled Chicken, Bacon, Croutons, Parmesan	
Fish Of The Day	Market Price
Please See Specials Menu	

DESSERTS

Semi-Frozen Tiramisu	8
Add A Shot Of Coffee Liqueur Or Shankys Whip For £4	
Crumble Of The Day	9
Served With Hot Custard	
Burnt Basque Cheesecake	9
Served With Lemon Ice Cream, Fresh Berries, Mint	
Sticky Toffee Pudding	9
Served With Salted Caramel Ice Cream or Hot Custard	
Key Lime Pie (VE)	8
Served with Fresh Berries	
Chocolate Brownie (GF) (V)	8
Belgian Chocolate Brownie, Salted Caramel, Fresh Berries, Vanilla Ice Cream	
Chocolate Plant Pot (GF)	10
Edible Plant Pot, Chocolate Crèmeux, Hazelnut Biscuit Crumb, Berries, Edible Flower, Mint	

PIZZA MENU

PIZZA

VEGAN & GF OPTIONS AVAILABLE

Margherita (GF)	13
Tomato Base, Fior De Latte Mozzarella, Fresh Basil, Oregano, Olive Oil & Parmesan	
The Garden Prosciutto (GF)	15
Tomato Base, Fior De Latte Mozzarella, Prosciutto, Rocket, Fig Chutney, Balsamic Glaze	
Funghi (GF) (V)	14
Tomato Base, Fior De Latte Mozzarella, Portobello Mushroom, Roasted IOW Garlic, Rosemary & Thyme Oil	
Pepperoni (GF)	14
Tomato Base, Fior De Latte Mozzarella, Pepperoni, Basil, Parmesan	
The American Hot (GF)	15
Tomato Base, Fior De Latte Mozzarella, Pepperoni, Jalapeños, Hot Honey, Parmesan	

12pm - late

SHARERS

Garlic Butter Bread	10
Garlic Butter, Roasted Garlic, Parsley, Parmesan. Add Mozzarella for £1	
Houmous & Pitta	9
Olive Oil, Smoked Paprika	
Baked Camembert	14
Fig Chutney, Garlic Bread, Bacon Crumb	
Hot Honey Butter & Pitta	9
Olive Oil, Sea Salt	

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS