STAY CONNECTED

Name: The Garden Guest Password: thegardenhello

(i) thegardencowes

THE CARDEN

SUNDAY ROAST

12pm to 4pm

www.thegardencowes.com

Please let us know of any allergies or dietary requirements

9am - 3.30pm

LIGHT BITES

Croissant Plain or Almond, served with butter and preserves	4
Toast & Preserves (GF)	4
Seasoned Fries (GF) With Sriracha Mayonnaise	5
Hash Brown Basket (GF) Buttermilk Chic Sauce	5
Teacake or Scone With Preserve, Clotted Cream, served with a hot drink	7

GARDEN BENEDICT

Honey Glazed Bacon (GF) 2 Poached Eggs, Honey Glazed Bacon, Toasted English Muffin, Garden Hollandaise	12
Royale (GF) 2 Poached Eggs, Smoked Salmon, Garden Hollandaise, Chives, Lemon	13
Florentine (CF) (V) 2 Poached Eggs, Buttered Baby Spinach, Garden Hollandaise, Smoked Sea Salt	1
Burger Benny¹ (GF) 6oz Burger Patty, Poached Eggs, Garden Hollandaise, American Cheese, Sesame Seeds	12
Swiss Benedict (GF) Portobello Mushroom, Poached Eggs, Garden Hollandaise, Swiss Cheese	1
Caprese Benedict (GF) Beef Tomato, Poached Eggs, Garden Hollandaise, Pesto	12

BDIINCH

Breakfast Muffin (GF) Smoked Back Bacon, Sausage, Fried Egg. Add cheese for £1	12
The Garden Brunch (GF) Butchers Sausage, Smoked Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Poached or Fried Egg	14
Vegan Brunch (GF) (VE) /egan Sausage, Vegan Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Avocado	14
Pulled Char Sui Pork Bao Buns Pineapple, Spring Onion, Pickled Chilli	15
Avocado Sourdough (GF) (V) Fresh Avocado, Poached or Fried Egg, Pickled Chilli, IOW Tomatoes	12
Smoked Salmon Sourdough (GF) Poached or Fried Egg, Crème Fraîche, Dill	13
Choice of Eggs (GF) (V) Toasted Sourdough, Poached or Fried eggs	9

PANCAKES & FRENCH TOAST

SANDWICHES SERVED IN FOCACCIA BREAD, WITH VEGETABLE CRISPS	
Maple Bacon Smoked Streaky Bacon, Mascarpone & Canadian Maple Syrup	14
Berry Banana Seasonal Berry Compote, Caramelised Banana, Mascarpone & Canadian Maple Syrup	14

12
12
11
11

ALL DAY MENU 9am - 9pm

CLASSICS

Seasonal Soup of the Day Sourdough	8
Woodford Sausage Roll Served warm with Honey Mustard Ketchup	5
The Garden Caesar Grilled Chicken, Bacon, Croutons, Parmesan, Cos, Anchovies	15
The Garden Burger (GF) Sesame Glazed Brioche Bun, Chorizo Ketchup, Pickles, Bacon, American Cheese, Rocket, Pickled Red Onion, Seasoned Fries	16
Vegan Burger (GF) (VE) Brioche Bun, Spicy Ketchup, Vegan Cheese, Pickled Onion & Gherkin, Rocket, Seasoned Fries	16
The Garden Fish 'n' Chips (GF) Seasoned Fries, Petit Pois, Homemade Tartar	16
8oz Ribeye Homemade Chunky Chips, Peppercorn, Creamed Spinach, Chilli Flakes	26

SHARERS

Roasted Garlic Butter Bread Garlic Butter, Roasted Garlic, Parsley, Parmesan. Add Mozzarella £1	1
Houmous & Pitta Olive Oil, Smoked Paprika	
Baked Camembert Fig Chutney, Garlic Bread, Bacon Crumb	1

PIZZAS VEGAN AND GF OPTIONS AVAILABLE

Margherita Tomato Base, Fior Di Latte Mozzarella, Basil, Oregano, Olive Oil & Parmesan	13
Pepperoni Tomato Base, Fior Di Latte Mozzarella, Pepperoni, Basil, Parmesan	14
BBQ Chicken & Chorizo Tomato Base, Fior Di Latte Mozzarella, Cajun Chicken, Chorizo, Black Olives, BBQ Sauce	14
Farmhouse Tomato Base, Fior Di Latte Mozzarella, Mushrooms, Ham, Garlic Olive Oil, Parmesan, Truffle Oil	14
Piccante Tomato Base, Fior Di Latte Mozzarella, Pepperoni, Chorizo, Jalapeño, Parsley, Honey Chilli Oil	14
Garden Pizza Tomato Base, Fior Di Latte Mozzarella, Spinach, Roasted Courgettes, Garlic, Sun Dried Tomato, Mushrooms, Pesto Drizzle	14
Ragù Tomato Base, Fior Di Latte Mozzarella, Beef Ragu, Pancetta, Spring Onions, Parmesan	14
The Greek Goats Cheese, Caramelised Onion Chutney, Pesto, Olives, Rocket	14

SIDE DISHES

Buttered Greens (GF) (VE) With Pesto	5
Side Salad (GF) (VE) With Cucumber, Tomato, Cos, House Dressing	5
Padron Peppers With Smoked Sea Salt, Chilli Oil	5
Seasoned Fries With Sriracha Mayonnaise	5
Hot Honey Chorizo Bites With Sesame	6
Corn Ribs With Smokey BBQ Seasoning, Wasabi Mayonnaise	6

DINNER MENU 5pm - 9pm

SMALL PLATES

Hot & Spicy Calamari	10
Winter Fennel Salad, Sumac, Lemon	
Warm Beetroot Salad	13
Orange, Chicory, Burrata, Pink Peppercorn, Honey Dressing	
Fish Tacos Cod Goujons, Crunch Slaw, Pineapple Chilli Salsa, Red Thai Mayo, Spring Onions	12.
Teriyaki Prawns (GF) Ginger, Chilli, Coriander, Sesame Seeds, Spring Onion	13
Brisket Mac 'n' Cheese (GF) Mustard, Chilli Dressing, Herb Crumb	12.
Baked Feta Honey, Pomegranate, Spring Onion, Pickled Chilli served with Garlic Bruschetta	12

LARGE PLATES

Pie Of The Day Served With, Seasonal Greens, Creamed Mash, Gravy	16.
Jerk Buttermilk Chicken Burger (GF) Crunchy Slaw, Mango, Pickled Cucumber, Chic Sauce, Spicy Cheese, Seasoned Fries	16.
Battered Halloumi sle Of Wight Tomatoes, Fig Chutney, Seasoned Fries	16
Smoked Haddock & Sweetcorn Chowder Wilted Cabbage, Cheddar, Warm Mini Loaves	16
Pulled Char Sui Pork Bao Buns Pineapple, Spring Onion, Pickled Chilli	15
Sausage & Mash Trio Of Butchers Sausage, Seasonal Greens, Creamed Mash, Gravy & Caramelised Onion Chutney	16
Boz Ribeye Homemade Chunky Chips, Peppercorn, Creamed Spinach, Chilli Flakes	26
Sharing Côte de Boeuf (GF) Homemade Chunky Chips, Peppercorn, Creamed Spinach, Chilli Flakes - (24 hours pre-order required)	8

SWEET

Limoncello Shanky's Whip

Amalfi Lemon Sorbet (VE) Served in a Whole Lemon		•
Crème Brûlée Fre Basil, Tonka Bean, Raspberrie		8
Chocolate Plant Pot (GF) Chocolate Crémeux, Passionfruit, Mint, Edible Plant Pot Winter Spiced Pear (GF) Pistachio Ice Cream, Cardamom Tuile S'mores Pizza Nutella, Mini Marshmallows, Biscoff Crumb		9.5
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DIGESTIF		5
Limoncello	Bottega Cappuccino	

(GF) Gluten Free option available
(V) Vegetarian (VE) Vegan

Kahlua