

STAY CONNECTED

Name: The Garden Guest Password: thegardenhello

 thegardencowes

THE GARDEN

SUNDAY ROAST

12pm to 4pm

www.thegardencowes.com

Please let us know of any allergies or dietary requirements

BRUNCH MENU 9am - 3.30pm		
LIGHT BITES		
Croissant <i>Plain or Almond, served with butter and preserves</i>		4
Toast & Preserves <i>(GF)</i>		4
Seasoned Fries <i>(GF)</i> <i>With Sriracha Mayonnaise</i>		5
Hash Brown Basket <i>(GF)</i> <i>Buttermilk Chic Sauce</i>		5
Teacake or Scone <i>With Preserve, Clotted Cream, served with a hot drink</i>		7
Woodford Sausage Roll <i>Served warm with a selection of sauces: Beer Mustard, Spicy Ketchup & Brown Sauce</i>		6
GARDEN BENEDICT		
Honey Glazed Bacon <i>(GF)</i> <i>2 Poached Eggs, Honey Glazed Bacon, Toasted English Muffin, Garden Hollandaise</i>		12
Royale <i>(GF)</i> <i>2 Poached Eggs, Smoked Salmon, Garden Hollandaise, Chives, Lemon</i>		13
Florentine <i>(GF)</i> <i>(V)</i> <i>2 Poached Eggs, Buttered Baby Spinach, Garden Hollandaise, Smoked Sea Salt</i>		11
Burger Benny' <i>(GF)</i> <i>6oz Burger Patty, Poached Eggs, Garden Hollandaise, American Cheese, Sesame Seeds</i>		12
Swiss Benedict <i>(GF)</i> <i>Portobello Mushroom, Poached Eggs, Garden Hollandaise, Swiss Cheese</i>		11
Caprese Benedict <i>(GF)</i> <i>Beef Tomato, Poached Eggs, Garden Hollandaise, Pesto</i>		12
BRUNCH		
Breakfast Muffin <i>(GF)</i> <i>Smoked Back Bacon, Sausage, Fried Egg. Add cheese for £1</i>		12
The Garden Brunch <i>(GF)</i> <i>Butchers Sausage, Smoked Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Poached or Fried Egg</i>		14
Vegan Brunch <i>(GF)</i> <i>(VE)</i> <i>Vegan Sausage, Vegan Bacon, Hash Browns, Tomato, Field Mushroom, Fried Focaccia, Heinz Beans, Avocado</i>		14
Pulled Char Sui Pork Bao Buns <i>Pineapple, Spring Onion, Pickled Chilli</i>		15
Avocado Sourdough <i>(GF)</i> <i>(V)</i> <i>Fresh Avocado, Poached or Fried Egg, Pickled Chilli, IOW Tomatoes</i>		12
Smoked Salmon Sourdough <i>(GF)</i> <i>Poached or Fried Egg, Crème Fraîche, Dill</i>		13
Choice of Eggs <i>(GF)</i> <i>(V)</i> <i>Toasted Sourdough, Poached or Fried eggs</i>		9
PANCAKES & FRENCH TOAST		
Berry Banana <i>Seasonal Berry Compote, Caramelised Banana, Mascarpone & Canadian Maple Syrup</i>		14
Maple Bacon <i>Smoked Streaky Bacon, Mascarpone & Canadian Maple Syrup</i>		14
SANDWICHES <i>SERVED IN FOCACCIA BREAD, WITH VEGETABLE CRISPS</i>		
Prosciutto <i>(GF)</i> <i>Mozzarella, Rocket, Fig Chutney</i>		12
Caesar <i>(GF)</i> <i>Caesar Dressing, Grilled Chicken, Bacon, Parmesan, Cos</i>		12
Cheese & Chutney <i>(GF)</i> <i>(V)</i> <i>Mature Cheddar, Rocket, Bay Tree Tomato & Onion Chutney</i>		11
Goats Cheese <i>(GF)</i> <i>Caramelised Onion Chutney, Pesto, Rocket</i>		11

ALL DAY MENU 9am - 9pm		
CLASSICS		
Seasonal Soup of the Day <i>Sourdough</i>		8
The Garden Caesar <i>Grilled Chicken, Bacon, Croutons, Parmesan, Cos, Anchovies</i>		15
The Garden Burger <i>(GF)</i> <i>Sesame Glazed Brioche Bun, Chorizo Ketchup, Pickles, Bacon, American Cheese, Rocket, Pickled Red Onion, Seasoned Fries</i>		16
Vegan Burger <i>(GF)</i> <i>(VE)</i> <i>Brioche Bun, Spicy Ketchup, Vegan Cheese, Pickled Onion & Gherkin, Rocket, Seasoned Fries</i>		16
The Garden Fish 'n' Chips <i>(GF)</i> <i>Seasoned Fries, Petit Pois, Homemade Tartar</i>		16
8oz Ribeye <i>Homemade Chunky Chips, Peppercorn, Creamed Spinach, Chilli Flakes</i>		26
SHARERS		
Roasted Garlic Butter Bread <i>Garlic Butter, Roasted Garlic, Parsley, Parmesan. Add Mozzarella £1</i>		10
Houmous & Pitta <i>Olive Oil, Smoked Paprika</i>		9
Baked Camembert <i>Fig Chutney, Garlic Bread, Bacon Crumb</i>		13
PIZZAS <i>VEGAN AND GF OPTIONS AVAILABLE</i>		
Margherita <i>Tomato Base, Fior Di Latte Mozzarella, Basil, Oregano, Olive Oil & Parmesan</i>		13
Pepperoni <i>Tomato Base, Fior Di Latte Mozzarella, Pepperoni, Basil, Parmesan</i>		14
BBQ Chicken & Chorizo <i>Tomato Base, Fior Di Latte Mozzarella, Cajun Chicken, Chorizo, Black Olives, BBQ Sauce</i>		14
Farmhouse <i>Tomato Base, Fior Di Latte Mozzarella, Mushrooms, Ham, Garlic Olive Oil, Parmesan, Truffle Oil</i>		14
Piccante <i>Tomato Base, Fior Di Latte Mozzarella, Pepperoni, Chorizo, Jalapeño, Parsley, Honey Chilli Oil</i>		14
Garden Pizza <i>Tomato Base, Fior Di Latte Mozzarella, Spinach, Roasted Courgettes, Garlic, Sun Dried Tomato, Mushrooms, Pesto Drizzle</i>		14
Ragù <i>Tomato Base, Fior Di Latte Mozzarella, Beef Ragu, Pancetta, Spring Onions, Parmesan</i>		14
The Greek <i>Goats Cheese, Caramelised Onion Chutney, Pesto, Olives, Rocket</i>		14
SIDE DISHES		
Buttered Greens <i>(GF)</i> <i>(VE)</i> <i>With Pesto</i>		5
Side Salad <i>(GF)</i> <i>(VE)</i> <i>With Cucumber, Tomato, Cos, House Dressing</i>		5
Padron Peppers <i>With Smoked Sea Salt, Chilli Oil</i>		5
Seasoned Fries <i>With Sriracha Mayonnaise</i>		5
Hot Honey Chorizo Bites <i>With Sesame</i>		6
Corn Ribs <i>With Smokey BBQ Seasoning, Wasabi Mayonnaise</i>		6

DINNER MENU 5pm - 9pm		
SMALL PLATES		
Hot & Spicy Calamari <i>Winter Fennel Salad, Sumac, Lemon</i>		10
Woodford Sausage Roll <i>Served warm with a selection of sauces: Beer Mustard, Spicy Ketchup & Brown Sauce</i>		6
Teriyaki Prawns <i>(GF)</i> <i>Ginger, Chilli, Coriander, Sesame Seeds, Spring Onion</i>		13
Brisket Mac 'n' Cheese <i>(GF)</i> <i>Mustard, Chilli Dressing, Herb Crumb</i>		12.5
Baked Feta <i>Honey, Pomegranate, Spring Onion, Pickled Chilli served with Garlic Bruschetta</i>		12
LARGE PLATES		
Jerk Buttermilk Chicken Burger <i>(GF)</i> <i>Crunchy Slaw, Mango, Pickled Cucumber, Chic Sauce, Spicy Cheese</i>		16.5
Glazed Seasonal Roots <i>(GF)</i> <i>(V)</i> <i>Whipped Ricotta, Gochujang, Frisée Salad, Lemon</i>		14
Smoked Haddock & Sweetcorn Chowder <i>Wilted Cabbage, Cheddar, Warm Mini Loaves</i>		16
Pulled Char Sui Pork Bao Buns <i>Pineapple, Spring Onion, Pickled Chilli</i>		15
Warm Beetroot Salad <i>(V)</i> <i>Orange, Chicory, Burrata, Pink Peppercorn, Honey Dressing</i>		15
8oz Ribeye <i>Homemade Chunky Chips, Peppercorn, Creamed Spinach, Chilli Flakes</i>		26
Sharing Côte de Boeuf <i>(GF)</i> <i>Homemade Chunky Chips, Peppercorn, Creamed Spinach, Chilli Flakes - (24 hours pre-order required)</i>		85
SWEET		
Amalfi Lemon Sorbet <i>(VE)</i> <i>Served in a Whole Lemon</i>		6
Crème Brûlée French Toast <i>Basil, Tanka Bean, Raspberries</i>		8
Chocolate Plant Pot <i>(GF)</i> <i>Chocolate Crèmeux, Passionfruit, Mint, Edible Plant Pot</i>		9.5
Winter Spiced Pear <i>(GF)</i> <i>Pistachio Ice Cream, Cardamom Tuile</i>		7.5
S'mores Pizza <i>Nutella, Mini Marshmallows, Biscoff Crumb</i>		13
DIGESTIF		
Limoncello Shanky's Whip	Bottega Cappuccino Kahlua	

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