

Salads



Superfood Salad*

8
€

Dessert



American Pancakes

5
€



Traditional Christmas Pudding, Brandy Sauce



Rich Chocolate Tart, Crème Fraîche and Orange



Traditional English Trifle



Selection of Artisanal Cheese, Chutney and Crackers

Desserts*



Pineapple Panna Cotta



Chocolate ice cream

22



Strawberry ice cream



Bramley Apple Pear Crumble

7 €

Non alcoholic drinks



Cranberry



Tonic

Smoothies



Pash'n Shoot

Appetizers*



Kebab

2

Soups*



Gem lettuce

Pasta*



Pasta with vodka cream sauce

Pizza



Tomato



French pizza

7 €



Margherita

10



Garden



Mix



Pizza special



Pizza Vegetarian

Mains



The Little Gardener



Linguini, Tomato Basil Sauce

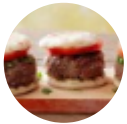


South Coast Fish Chips, Mushy Peas, Lemon Tartar Sauce



British Pork Chipolatas, Chips, Peas

Burgers*



Burger

1

Side dishes*



Potatoes

Snacks



Quesadilla Chips

14

Sandwiches



Ploughman`s Lunch

10
€



Seared Cornish Sardine Open Sandwich

8
€



English Steak Ciabatta

10
€



Greek Wholemeal Wrap

8
€



Open Steak Ciabatta

10
€



Barrel Aged Feta Cheese Wholemeal Wrap

8
€



Crab Rilette Avocado Open Sandwich

9
€

Fish dishes*



Fish and Chips

1



Fish croquettes

7

Breakfast



The Gardener Breakfast

8
€



Eggs Benedict Kentish Ham

8
€

Sauces*



Mayonnaise

Vegetarian dishes



Broccoli with cheese

Kleinigkeiten



Pastrami

1
9
€

Fingerfood



Crispy

Starters



Garlic Cheese Flatbread



Soup of the Day Bread



Beetroot Goat's Curd Salad

Sushi menus



Starter

Säfte



Fresh Orange

Pork meat



Pork

Saucen, Chutneys & Extras



Gravy

Ice Cream 500ml



Pink Grapefruit

Ice cream*



Vanilla ice cream

Rigatoni



Rigatoni à la Chef

10

Main



Pulled Pork

8

Cold drinks



Frobisher's Juice Orange, Apple, Pineapple, Grapefruit, Cranberry

3
€



Frobisher's Fusion Apple Raspberry, Apple Mango, Orange Passion Fruit

3
€



Children's Milkshake Chocolate, Strawberry, Caramel, Vanilla

3
€

Griechische Küche



Filet

Schwarze Tees



Earl Grey

9

Happy Hour - Classic Cocktails



Bloody Mary

8
7
€

Carni di Manzo - vom Rind



Mixed Grill

23
€

To Share



Marcona Almonds*

4
€

Eiskugeln



Caramel

Puddings



Amaretto Crème Brûlée*

7
€



Poppy Seed Rhubarb Frangipane Tart

7
€



Pomegranate Blueberry Pavlova*

8
€



Selection of Callestick Cornish Farm Dairy Ice-Cream

7
€



Local Strawberry Trifle

7
€



Gooseberry Bramley Apple Crumble

7
€



Selection of Callestick Cornish Farm Fruit Sorbets

7
€

Coffee



Cappuccino

9
3
€

Drink



Coffee, Tea and Mince Pies

Herbal Teas



Cranberry Raspberry

Scones



Traditional Plain Fruit Scones

Teas



Lemon Ginger

Cheeses



Kentish Blue

All Day Brunch



Free Range Eggs Omelette

7
€

Our Steak Experience



Day Aged Fillet

31
€

Hot Drink



Hot Chocolate

3
€

Coffee*



Cafe Latte

3
€



Coffee

While You Wait



Garlic Rosemary Flat Bread

4
€



Caramelised Onion Mozzarella Flat Bread

5
€



Sweet Sicilian Olives*

4
€



Month Cured San Daniele Ham*

5
€



Month Cured San Daniele Ham

5
€

Smaller



Seared King Scallops*

12
€



English Ham Hock Terrine*

8
€



Carrot, Orange Ginger Soup*

7
€



Chickpea Nigella Seed Falafel*

8
€



New Season Lamb Kofta

9
€



Mexican Crab Rilette

9
€



From the Wood Fired Oven

9
€



Old Spot Pork, Spicy Nduja Sausage Roll

7
€



Barrel Aged Feta Heritage Tomato Salad

7
€



Harissa Spiced Lamb Koftas

8
€



Roasted Plum Tomato Oregano Soup Crusty Bread

7
€

Bigger



Guinea Fowl Supreme*

17
€



Harvey's Beer Battered Fish Chips

15
€



Heirloom Beetroot Goat's Curd Salad*

14
€



Seabass Fillet*

19
€



From the Wood Fired Oven: Aubergine Chickpea Tagine*

15
€



New Season Lamb Rump*

20
€



King Prawn Linguine*

17
€



Prime British Beef Burger

17
€



Rye Bay Brill Fillet

22
€

Drinks



Drinks

Together Boards



Lebanese Board

17
€

Freshly Baked Sourdough Pizza



The Great Italian Threesome

11
€

Roasts*



Roast Platter

18
€

Illy Coffees



Americano Coffee – Decaffeinated – Double Espresso

3
€

Natural Teas & Infusions From Twining's



English Breakfast Decaffeinated

Eggs Benedict / Kentish Ham



Eggs Florentine Wilted Spinach

8
€



Eggs Royale Smoked Salmon

8
€

Other Drinks Section



Chapel Down Brut

Puddings (Not for Mums or Dads!)



Selection of Callestick Farm Ice Cream

Traditional Cream Tea



Selection of Twining's Teas, Illy Coffees

Yummy Desserts



Seasonal Crumble, Vanilla Ice Cream

Chapel down Brut Afternoon Tea



A Glass of Chapel Down Classic Brut NV

Yummy Desserts Not for Mums or Dads!



Cheddar Cheese, Biscuits, Homemade Raisins



Chocolate Brownie, Candied Orange, White Chocolate and Raspberry

Wood Fired Sourdough Pizza



The Shed Seasons

15
€



The Shed on Fire

16
€



Langley by the Sea

17
€



The Fancy Goat

14
€



Tthe Korean Piggy

14
€



The Korean Piggy

14
€



The Greek Shed

14
€

Salad, Greens & Tatties*



Salad, Greens Tatties

4
€

British & French Cheeses*



Crottin Goat's Cheese

Guest Cheese



Barbers Vintage Reserve Cheddar

British Cheeses



Cropwell Bishop



Bowyers Brie



Ashmore Cheddar

Christmas Day



A Glass of Pierre Mignon, Grande Réserve, Premier Cru, NV



Beetroot and Brussel Sprout Salad



Goose and Duck Terrine



Mackerel and Scallop Tartare



Rhug Estate Dee Valley Roast Turkey



Roast Ribeye



Roast Potatoes and a Selection of Seasonal Vegetables for the Table

Sauces



Sauce

Uncategorized



The Great British Breakfast

10
€



Children Breakfast

7
€



Dry Cured Bacon or Cumberland Sausage Bap

4
€



Superfood Breakfast

5
€



Dorset Cereals Granola

4
€



Toast Basket

4
€



Apple

9



Berry Go Round



Kale Kick



Prosecco Superiore Brut



Chapel Down Brut Rose



Virgin Mary

4
€



Bucks Fizz

8
€



Pot of Filter Coffee

3
€



Decaffeinated

3
€



Double espresso

3
€



Floater Coffee

3
€



Single Espresso

2
€



Flavoured Latte

4
€



Amaretto Latte

7
€



Irish

7
€



Calypso

7
€



Jamaican Coffee

7
€



English Breakfast

9



Decaffeinated Black Tea



Super Fruit



Chamomile Flowers



Peppermint Leaves



Lemon Grass Tea



Gunpowder Green Tea



Sunday Roast Available Every Sunday



Bottle Green Flavoured Soft Drinks

3
€



Decaf Babyccino



Hot Milk



Freshly Baked Bread, Olive Oil, Balsamic

3
€



Fish Platter

18
€



Greek Lamb Burger

17
€



Aged Ribeye

25
€



Black Forest Gateau

8
€



Selection of Callestick Cornish Farm Fruit Sorbets*

7
€



Brie De Meaux



Wookey Hole Cheddar



Americano Coffee

3
€



Sirloin of Beef

17
€



Leg of Lamb

16
€



Roast Pork

15
€



Nut Roast

14
€



Marcona Almonds

4
€



Picnic Board

17
€



Grilled Red Prawns

10
€



Seared King Scallops

12
€



King Prawn Linguini

17
€



Vegan Buddha Bowl

14
€



Fennel

15
€



Guinea Fowl Suprême

17
€



Vanilla Creme Brulee

7
€



Dark Chocolate Ganache

8
€



Sticky Toffee Pudding

9
7
€



Golden Cross Goat's Cheese



Stinking Bishop



Café Latte – Cappuccino – Hot Chocolate – Floater Coffee

3
€



Selection of Finger Sandwiches



Peppermint

9



Camomile



Green Tea



Darjeeling



Cream of Cauliflower Soup



Monkfish



Salt Baked Celeriac



Poached Pear



Apple Crumble



Fillet



Sauces



Main Course



Cod



Cauliflower



Scallops

9



Sea Bass



Day Aged Ribeye

25
€