

STARTER

Ajo Blanco

*Chilled Soup with Cucumber, Melon, Grape,
White Bread & Olive Oil*
£11

Puglia Burrata

*Vesuvius Tomatoes, Croutons,
Red Onion, Basil*
£12

Yellowfin Tuna Tartare

Avocado, Radish, Lemon, Olive Oil
- served tableside -
£28

Atlantic Octopus & Potato Salad

*Escarole, Yellow Courgette, Semi Dried Tomato
Dressing*
£22

Vitello Tonnato

*Seared Rose Veal Fillet, Tuna Mayonnaise,
Capers, Parmesan*
£20

Oven Roasted King Tiger Prawns

Aleppo Chilli, Pomelo, Olive Oil
£12 each



THE GARDEN

We use seasonal and locally sourced produce to create our delicious Mediterranean-style menu.

SIDES

Italian Leaf Salad (Ve)

£7

Grilled Courgette, Mint, White Balsamic (Ve)

£9

Roasted Potatoes, Garlic, Lemon, Parmesan (V)*

£9

French Fries (Ve)

£9

MAIN COURSE

Baked Orzo

*Tomato Ragù, Layered Mediterranean Vegetables, Mozzarella (V)**
£18

Zataar Spiced & Baked Cauliflower

*Butter Bean Hummus, Fennel, Raisin, Caper
& Pomegranate Dressing (Ve)*
£18

Cacio e Pepe

Spaghetti, Pecorino, Fresh Black Pepper (V)
£24

Rigatone Bolognese

Rose Veal & Tomato Ragù, Oregano, Bread Crumbs, Fresh Pecorino
£26

Risotto Frutti di Mare

Squid Ink, Seafood, Acquerello Rice, Fennel, Lemon Dressing
£22 / £36

Oven Roasted Cornish Sea Bass

*Braised Fennel, Green Tomato & Olive Marmalade, Fried Courgette
Flower, Roasted Tomato Sauce*
£36

Pan Seared Scottish Halibut

Red Endive, Green Sauce Vierge
£42

Grilled Half Norfolk Chicken

Oregano & Lemon, Figs, Yellow Wax Beans, Pea, Sherry Vinegar
£34

Grilled Surrey Sirloin Steak 300g

Caramelised Red Onions & Romano Pepper, Rocket, Salsa Verde
£40

PIZZETTE

Tomato, Burrata, Basil, Olive Oil (V)*

£16

Crème Fraiche, Wild Mushrooms, Gorgonzola, Rocket & Pistachio (V)

£18

Tomato, Mozzarella, Nduja, Speck, Oregano

£16

DESSERT

Garden Soft Serve

Ice Cream (V)

£12

2021 Torcolato, Maculan

Veneto, Italy

£14 (75ml)

Tiramisu (V)*

*Mascarpone, Coffee,
Savoardi Biscuit, Frangelico*
- served tableside -

£18

2021 Passito di Pantelleria

'Ben Ryé', Donnafugata,
Sicily, Italy

£19 (75ml)

OPEN DAILY 12 NOON - MIDNIGHT

LAST FOOD ORDER 10.15PM

LAST DRINK ORDER 11.30PM

FOOD ALLERGIES AND INTOLERANCES Should you have any questions regarding the content or preparation of any of our food please ask one of our team. A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT. (V) Vegetarian (Ve) Vegan (V)* Available as Vegan.

COCKTAILS

| | |
|----------------------------------------------------------------------------------------------------------------------------------------|----|
| Garden Negroni <i>Campari, Ginepraio Dry Gin, Cocchi Vermouth di Torino</i> 🍷 | 20 |
| La Riviera <i>Altamura Vodka Coconut Wash, Acqua Bianca, Laurent-Perrier Brut la Cuvée, Soda Water, Lemon Leaves</i> | 22 |
| Caffe Italiano <i>Altamura Vodka, Frangelico Liqueur, Vanilla Syrup, Espresso Coffee, Fair Coffee Liqueur</i> | 22 |

| | |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| Casa Paloma <i>Espolon Tequila Blanco, Cocchi Americano, Lime Juice, Agave Nectar, Pink Grapefruit Juice</i> | 20 |
|--------------------------------------------------------------------------------------------------------------------------------|----|

FROZEN COCKTAILS

| | |
|----------------------|----|
| Aperol Spritz | 18 |
| Sgroppino | 18 |

SPARKLING WINE

| | GLASS | BOTTLE | MAGNUM |
|----------------------------------------------------------------------------|-------|--------|--------|
| NV 'Lysegrøn' 0% ABV, Copenhagen Sparkling Tea, Copenhagen, Denmark | 10.5 | 55 | |
| NV Laurent-Perrier, 'La Cuvée', Brut, Champagne, France | 22 | 95 | |
| NV Laurent-Perrier, 'Cuvée Rosé', Brut, Champagne, France | 28 | 140 | |
| MV Laurent-Perrier, 'Grand Siècle', Iteration N26, Brut, Champagne, France | 43 | 249 | |

WHITE WINE

| | GLASS | BOTTLE | MAGNUM |
|-------------------------------------------------------------------------------|-------|--------|--------|
| 2022 Etna Bianco 'Buonora', Tascante, Sicily, Italy | 16 | 89 | |
| 2022 Sauvignon Blanc & Sémillon 'Conte Della Vipera', Antinori, Umbria, Italy | 18.5 | 105 | |
| 2022 Chardonnay 'Kreuth', Cantina Terlano, Alto Adige, Italy | 21.5 | 110 | 225 |
| 2021 Soave 'La Rocca', Pieropan, Veneto, Italy | 24.5 | 120 | 245 |
| 2020 Riesling, Tenuta San Leonardo, Alto Adige, Italy | 27.5 | 150 | |
| 2022 'Cervaro Della Sala', Castello Della Sala, Umbria, Italy 🍷 | 40 | 235 | |

ROSÉ WINE

| | GLASS | BOTTLE | MAGNUM |
|--------------------------------------------------------------|-------|-----------------------|--------|
| 2023 'Calafuria', Tormaresca, Antinori, Puglia, Italy | 15.5 | 79 ⁽²⁰²²⁾ | 150 |
| 2022 'Whispering Angel', Château d'Esclans, Provence, France | 17.5 | 90 | 180 |
| 2022 'Lady A', Château La Coste, Provence, France | 18.5 | 95 | |
| 2020 'Rock Angel', Château d'Esclans, Provence, France | 21.5 | 115 ⁽²⁰²²⁾ | 230 |
| 2022 'Clos Mireille', Domaine Ott, Provence, France | 24.5 | 125 | 280 |
| 2018 'Château', Château d'Esclans, Provence, France 🍷 | 27 | 150 | |

RED WINE

| | GLASS | BOTTLE | MAGNUM |
|-------------------------------------------------------------------------------|-------|-----------------------|--------|
| 2020 Valpolicella 'Ripasso', Tommasi, Veneto, Italy | 16.5 | 89 | |
| 2020 Vino Nobile di Montepulciano, La Braccasca, Tuscany, Italy | 19.5 | 100 | 210 |
| 2021 Pinot Noir 'Monticol' Riserva, Cantina Terlano, Alto Adige, Italy | 24.5 | 120 | 250 |
| 2020 Barbaresco, Produttori del Barbaresco, Piedmont, Italy | 27.5 | 140 | 290 |
| 2018 Amarone Della Valpolicella, Tommasi, Veneto, Italy | 30 | 150 ⁽²⁰¹⁹⁾ | 325 |
| 2021 'Le Serre Nuove dell'Ornellaia', Tenuta Dell'Ornellaia, Tuscany, Italy 🍷 | 36 | 190 | 405 |
| 2018 Barolo 'Serra', Giovanni Rosso, Piedmont, Italy 🍷 | 40 | 210 | 435 |
| 2020 Tignanello, Antinori, Tuscany, Italy 🍷 | 59 | 325 | |

OPEN DAILY 12 NOON - MIDNIGHT

VINTAGES MAY OCCASIONALLY VARY 🍷 CORAVIN 🍷 RESTED IN AMPHORA LAST DRINK ORDER 11.30PM

GLASS 125ML | BOTTLE 750ML | MAGNUM 1500ML

A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT.