

ALFRESCO DINING

at The Garden Bar & Grill

Grill

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All mains are served with skin on fries. Upgrade to your choice of classic side for 1.00	
Free range maple cured hot dog, brioche roll, yellow mustard, pickle and sauerkraut relish, onion and paprika crumb	13.95
Dry aged beef burger, aged for 28 days, 'Kraft' cheese, crispy onions, signature house sauce (*gf)	14.95
Plant-based burger, vegan smoked cheese, spiced tomato chutney (ve)	14.95
Grilled Norfolk chicken flatbread, harissa yoghurt, smacked cucumber, sumac onions, pomegranate seeds, fermented red chilli, za'atar	15.95
Grilled shell on tiger prawns, extra virgin olive oil, fermented red chill, confit garlic, fresh garden herbs (gf)	16.95
Grilled Cornish lamb flatbread, harissa yoghurt, smacked cucumber, sumac onions, pomegranate seeds, fermented red chilli, za'atar	17.95
Add Classic Sides	
Beef dripping skin on fries, rosemary and thyme sea salt (gf) (**)	3.75
Pitted Nocellara olives, served on crushed ice (gf) (ve)	3.75
Mixed quinoa and fennel salad, citrus and tahini dressing, toasted seeds (gf) (ve)	4.95
Coronation slaw, sour pickled mango, coriander shoots (gf) (v)	4.95
New season potatoes, truffle mayo, spring onion and chive (gf) (v)	4.95
Beef dripping skin on fries, freshly grated Parmesan and truffle mayo (gf)	4.95
Heritage tomato salad, feta, sumac onions, tarragon vinaigrette (v) (gf) (**)	4.95
Young Diners Menu	
All served with fries	
Baked flatbread, tomato and herb sauce, mozzarella (v)	6.50
Grilled chicken burger (*gf)	7.25
Breaded plaice fillet (gf)	7.25
British beef cheeseburger (*gf)	7.25
Marshfield Ice Cream Pots	
Vanilla, Chocolate, Strawberry, Plant-Based Salted Caramel	4.25