



GARDEN KITCHEN

BRUNCH

09:00 - 11:00

BIRCHER MUESLI

apple, Cornish yoghurt

MIXED SEED GRANOLA

berry compote, vanilla yoghurt

ST MICHAELS MUFFIN

Clarence Court eggs, toasted muffin,

hollandaise sauce

with smoked salmon

with Cornish ham

with wilted spinach

LIGHT LUNCH

11:00 - 16:00

4 SOUP OF THE DAY

Baker Tom's bread, Trewithan Farm butter

6

4 ROASTED COURGETTE BOWL

artichoke, mint, chili, lemon, toasted almonds,

with or without ricotta

SMALL 5 | LARGE 9

VEGETARIAN NIÇOISE

fine beans, Cornish new potatoes, sun-blushed tomatoes,

olives, egg

SMALL 5 | LARGE 9

9

8

7

SHARING BOARDS

TO SHARE BETWEEN TWO | 11:00 - 16:00

CORNISH CURED MEATS 16

Cornish coppa, bresaola, fennel salami, olives, capers, cornichons, mixed leaves, artisan bread

GARDEN KITCHEN BOARD 14

roasted courgette, artichokes, roasted tomatoes, stuffed peppers, lemon, ricotta, mixed leaves, garlic pizza bread

PIZZA

11:00 - 16:00

MARGHERITA (V)

sun-blush tomato, mozzarella, oregano, basil

FUNGI (V)

tomato, mozzarella, wild mushroom, truffle oil

HOT SALSICCIA

tomato, chilli, chorizo, pepperoni, oregano

CAPRICCIOSA (VG)

tomato, mozzarella, artichoke, courgette, salsa verde, rocket

add salami to any pizza

all pizzas can be served without mozzarella on request

ADD A SIDE

11:00 - 16:00

11 SKIN-ON FRIES (VG)

Cornish sea salt

3

11 GARLIC PIZZA BREAD (V)

Trewithan Farm butter

3

11.5 ROOT CRISPS (VG)

garden vegetable

3

11 CORNISH OLIVES (VG)

sun-blushed tomatoes

3

1 BREAD BOARD

3

DESSERTS

11:00 - 16:00

DAILY BAKES

please ask your server for our daily special

add ice cream or clotted cream

MOOMAID ICE CREAM

made in Zennor Cornwall

please ask your server for our current flavours

A SPECIAL SWEET TREAT

Our talented in-house baker Richard has been busy in the kitchen inventing recipes for the very best baked goods. Please ask your server to find out what extra special sweet treats we have available for you to delight in.

3

1

Food allergies & intolerances: Before ordering, please speak to our staff about your requirements. (V) denotes vegetarian dishes, (VG) marks dishes suitable for vegans, (N) marks dishes that contain nuts. Please note that we do not guarantee that our products are free from nut traces. The Garden Kitchen does not knowingly use genetically modified foods.

COLD-PRESSED JUICES

SMALL 2.5 | REGULAR 4

GINGER NINJA

carrot, orange, ginger

SMOOTHIES

REGULAR 4

COCONUT CRUSH

pineapple, coconut milk

ACIA KICK OFF

acai, strawberry, blueberries, mango

MANGO DREAM

mango, pear

STRAWBERRY DELIGHT

strawberry, peach, papaya

SUPER GREEN

spinach, avocado, apple, lime, basil

BERRY BLAST

blackberry, blackcurrant, blueberries, banana

CORNISH ORCHARD

SPARKLING SOFTS 2.2

ELDERFLOWER PRESSE

SICILIAN LEMONADE

APPLE

RHUBARB

CORNISH CIDER & BEER

CIDER 5.5 | BEER 4

BLUSH APPLE & RASPBERRY

500ML | 4%

HEDGEROW DESSERT APPLE, SLOE, BLACKBERRY

500ML | 4%

KOREV

330 ML | 4.5%

WINE BY THE CARAFE

500ML 15 | 175ML 6

RED

montepulciano, lively fresh fruit forward red, great with tomato based dishes

WHITE

viognier, peach, apricot, almond, perfect with fresh vibrant salads

ROSÉ

pinot grigio rosato, dry rosé, strawberry, raspberry, enjoy in the sunshine or the rain

COCKTAILS

REFRESHING SPRITZ COCKTAILS 8

TARQUIN'S SUMMER SPRITZ

Tarquins parmla violet gin, lemonade, edible flowers

TARQUIN'S PEACH ICED TEA

Tarquins peach iced tea, lemonade, fresh mint

SPARKLING

available by the 125ml glass or by bottle

SPUMANTE DIVICI PROSECCO BRUT 7 | 29

extra dry sparkling wine with a refreshing and zesty acidity

NV LAURENT PERRIER BRUT CHAMPAGNE 14 | 65

real finesse in this classic champagne, so good we enjoy it everyday not just on celebrations

VILLA SANDI FRESCO SPARKLING ROSE 8 | 32

dry Italian sparkling rosé, summer squeezed into a bottle

HOT DRINKS

CORNISH TEA & COFFEE

ESPRESSO

2.25

AMERICANO

2.5

LATTE

2.7

CAPPUCCINO

2.7

FLAT WHITE

2.6

MOCHA

2.8

HOT CHOCOLATE

2.8

CORNISH BREAKFAST TEA

1.8

FUSIONS TEA BAGS

please ask your server for our flavours

2.5

LOOSE-LEAF TEA POTS

please ask your server for our flavours

4

ALTERNATIVE MILK ^(VG)

HOT DRINKS CAN BE MADE DAIRY-FREE

SOYA

ALMOND MILK

COCONUT MILK

OAT MILK

If you would like a drink from our bar, please ask your server.