

Potting Shed Menu

We also offer a daily selection of Walled Garden and artisan suppliers' market specials.

Starters

Quinoa with salt-baked Chioggia beetroots, honey glazed walnuts and wild rocket (ve, nu, sd)	£9.50
Shaved Florence fennel salad with avocado, orange, garden radishes and pomegranate (ve, sd)	£9.50
Burrata with grilled Walled Garden vegetables, dressed with 12-year old aged balsamic (d, mu, sd)	£10.50
Carpaccio of Donald Russell Scottish beef fillet with yellow waxy beans and golden marjoram dressing (d, g, sd)	£11.00

Mains

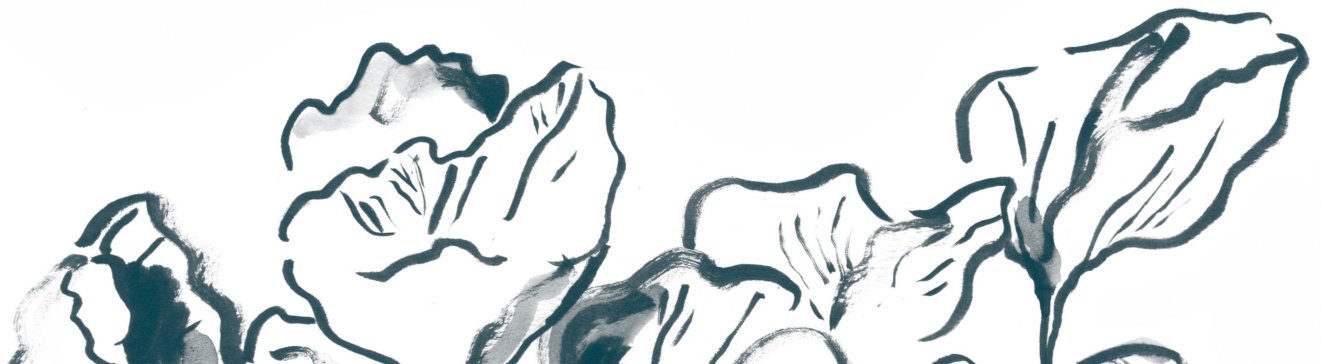
Roasted butternut squash with Puy lentils, rainbow chard and coriander salsa verde (ve, sd)	£18.00
Hand-picked Dorset white crab with flat leaf parsley, chili and linguini (cr, d)	£19.00
Brixham harbour day boat fish, cooked over smouldering embers (fi)	£21.00
Grilled marinated flat iron Donald Russell steak with Café de Paris butter and watercress (d, sd)	£24.00

Sides from the garden

Garden greens (d)	£4.00
New season potatoes with garden mint (d)	£4.00
Sweet potato fries	£4.00
Heritage tomato, shallot and basil salad (sd)	£4.00
Garden leaves with house dressing and chives (mu, sd)	£4.00

Sweets

Baked Walled Garden fruits (d)	£6.00
Strawberries and cream (d)	£6.00
Tarte du jour (d)	£6.00
Ice cream and sorbet selection (d, e)	£6.00



All dishes are subject to seasonal changes

All prices are inclusive of VAT

Please note a 12.5% discretionary service charge will be applied to your bill

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement, please inform a member of the hospitality team prior to ordering.

(cr) Contains crustaceans

(d) Contains dairy

(e) Contains egg

(fi) Contains fish

(g) Contains gluten

(mu) Contains mustard

(nu) Contains nuts

(sd) Contains sulphur dioxide

(ve) Suitable for vegans

