

# THE GARRISON

## SPRING MENU

### STARTERS

<b>SALMON TARTAR</b> Chives, parsley, shallots with avocado and wasabi creme fraiche. Finished with Fynoderee Summery Gin and dill dressing.	15.0	<b>TWICE BAKED SOUFFLE</b> Pink peppercorn sauce and parmesan souffle. Finished with creamy parmesan, micro salad and basil dressing.	11.5
<b>HAM HOCK RILLETS</b> Creamy pulled ham hock, pickled quail egg, pistachio salt, pea shoots and grilled sourdough	12.0	<b>ROASTED BEETROOT &amp; CITRUS SALAD</b> Tender roasted beets and juicy citrus, mixed leaves with crumbled feta and pecan nuts. Finished with a balsamic glaze.	10.0

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### MAINS

<b>7OZ GRILLED LAMB RUMP STEAK</b> Cooked medium rare with jersey royals, grilled asparagus and a minted pea puree.	25.0	<b>CONFIT DUCK LEG</b> Sous vide duck leg, five spice cherry and port jus, spring onion and olive oil potato puree, soy and honey glazed baby carrots	25.5
<b>KING PRAWN &amp; SCALLOP THERMIDOR</b> Baked in brandy & dijon mustard sauce, Topped with swiss cheese & house chips.	SMALL 15.0 LARGE 18.0	<b>BUSHY'S ALE RAREBIT BURGER</b> 8oz steak patty, crispy pancetta, caramelised onions, smokey cheddar rarebit, beer battered onion rings, burger sauce, house cut chips and slaw.	19.0
<b>LASAGNE</b> Beef short rib ragu lasagne slow cooked in tomatoes and port, finished with parmesan, basil, pesto and garlic focaccia.	SMALL 15.0 LARGE 18.0	<b>PEA, CHILLI &amp; TOMATO RISOTTO</b> Creamy risotto cooked with cherry tomatoes and sugarsnap peas. Finished with chilli flakes, parmesan and basil oil and grilled sourdough.	SMALL 13.5 LARGE 16.5
<b>BATTERED COD</b> Norseman beer battered cod and chips with mushy peas and tartar sauce.	SMALL 16.0 LARGE 19.0	<b>MANX STEAKS</b> Served with portabello mushroom, vine cherry tomatoes, onion rings and chips Add prawns Add sauce (Peppercorn, diane, chimichurri)	SIRLOIN 26.0 RIB-EYE 26.0 6.0 2.5
<b>BUTTER MILK CHICKEN SCHNITZEL</b> Sourdough and chorizo crust, apple and fennel slaw, spicy house chips and grilled lime.	SMALL 15.0 LARGE 18.0		

### SIDES

<b>HOUSE CUT CHIPS (OPTIONAL CHILLI OIL)</b>	5.0	<b>HOUSE SIDE SALAD</b>	5.0
<b>ASPARAGUS, PARMESAN, TOASTED PINE NUTS</b>	5.0	<b>HOMEMADE COLESLAW</b>	5.0
<b>GARLIC &amp; MINT JERSEY ROYALS</b>	5.0	<b>BEER BATTERED ONION RINGS</b>	5.0
<b>SOY &amp; HONEY GLAZED CARROTS</b>	5.0		

This menu will change seasonally. Please inform your server of any allergies or dietary requirements  
A discretionary 10% service charge will be added to your bill. This goes directly to the team providing your service..