

# THE GARRISON

## SPRING MENU

### STARTERS

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

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### MAINS

<b>LAMB CUTLETS</b>	22.5	<b>CONFIT DUCK LEG</b>	25.5
Cooked medium rare with jersey royals, grilled asparagus and a minted pea puree.		Sous vide duck leg, five spice cherry and port jus, spring onion and olive oil potato puree, soy and honey glazed baby carrots	
<b>KING PRAWN &amp; SCALLOP THERMIDOR</b>	SMALL 15.0 LARGE 18.0	<b>BUSHY'S ALE RAREBIT BURGER</b>	19.0
Baked in brandy & dijon mustard sauce, Topped with swiss cheese & house chips.		8oz steak patty, crispy pancetta, caramelised onions, smokey cheddar rarebit, beer battered onion rings, burger sauce, house cut chips and slaw.	
<b>LASAGNE</b>	SMALL 15.0 LARGE 18.0	<b>PEA, CHILLI &amp; TOMATO RISOTTO</b>	SMALL 13.5 LARGE 16.5
Beef short rib ragu lasagne slow cooked in tomatoes and port, finished with parmesan, basil, pesto and garlic focaccia.		Creamy risotto cooked with cherry tomatoes and sugarsnap peas. Finished with chilli flakes, parmesan and basil oil and grilled sourdough.	
<b>BATTERED COD</b>	SMALL 16.0 LARGE 19.0	<b>MANX STEAKS</b>	SIRLOIN 26.0 RIB-EYE 26.0
Norseman beer battered cod and chips with mushy peas and tartar sauce.		Served with portabello mushroom, vine cherry tomatoes, onion rings and chips	
<b>BUTTER MILK CHICKEN SCHNITZEL</b>	SMALL 15.0 LARGE 18.0	Add prawns	6.0
Sourdough and chorizo crust, apple and fennel slaw, spicy house chips and grilled lime.		Add sauce (Peppercorn, diane, chimichurri)	2.5

### 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..