



LUNCH



Smalls

Parsley root soup, summer truffle, parsley crisp (v)	£6.5
Freekah, spring peas, pistachios, pomegranate, creme fraiche (v)	£7 / £12
Burrata, heirloom tomatoes, basil oil, focaccia (v)	£7.5
Devon crab risotto, samphire, pea shoots, lemon oil	£9 / £14
Asparagus & courgette ribbons, gem lettuce, goats curd, toasted seeds	£6.5
Beef shin ragù, potato gnocchi	£8
Mackerel a la plancha, fennel, orange, rosemary dressing	£7.5

Mains

Charred asparagus, spinach, rigatoni, lemon ricotta, pine nuts (v)	£14
Ale battered haddock & chips, mushy peas, tartar mayonnaise	£15
Poached Hake, bok choy, mangetout, sweet potato and coconut curry	£16.5
Baked Salmon, broad beans, jersey royals, dried tomatoes, red frill	£17.5
Roasted Lamb saddle, ratatouille, charred baby gem, red wine jus	£18
Corn fed chicken, giant cous cous, rose harissa, olives, tomato	£16.5
Dry aged Hereford beef rump, hand cut fries, watercress, béarnaise	£22



Sandwiches (add a side for a full meal)

Garrison burger, cheddar, bacon	£8.5
Beetroot toasty, feta cheese, pea shoots	£6.5
Ham hock toasty, onion marmalade, cheddar	£7.5

Sides

Skinny fries	£3.5	Green leaf salad	£3.5
Hand cut chips	£3.5	Asparagus, lemon oil, parmesan	£3.5
Smoked mac' n' cheese	£4	Ratatouille	£3.5
Welsh rarebit on toast	£4	Curried Jersey Royals	£3.5



*..... have an allergy or intolerances. We are happy to provide you with any information you may need.
A discretionary 12.5% service charge will be added to your bill all of which goes to our staff. This need not be paid if you feel service was unsatisfactory*