



The Garrison uses local farms & fisheries, because of this we are able to continuously develop our menu. To speak with a member of our team about the weekly changing menu and any dietary requirements you may have, please contact us on hello@TheGarrison.co.uk

SAMPLE MENU

DINNER

Starters

Mackerel rillettes, blood orange, radish 8.00

Chicken liver parfait, pickled mushroom, sourdough 10

Crab caesar salad, buttermilk & anchovy dressing, preserved lemon 11.5

Jerusalem artichoke soup, brioche croutons, truffle dressing 7.5

Mozzarella, red chicory, castelfranco, pear 8

Mains

Cornish sand sole, browned butter sauce, sea herbs 24.5

Guinea fowl, crushed celeriac, green peppercorn sauce 18

Hanger steak, puy lentils, bone marrow & red wine sauce 20

Cod, buttered cabbage, shellfish sauce 21

Potato gnocchi, pumpkin and sage cream, toasted seeds, pecorino 16

Sides

Hand cut chips 4

Mash potato 5

Mixed leaf salad 3.5

Swiss chard 4



Please let us know if you 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