

SEASONAL SALADS

Burrata salad 14
burrata, heritage tomatoes, chicory, smoked salt & truffle honey

Hans' Buddha bowl (p) 9/14
miso marinated aubergine, grilled tenderstem broccoli, smoked tofu, crispy shallots, sesame, tahini dressing, brown rice & sriracha

Blackened chicken cobb salad 11/16
gem lettuce, tomato, bacon, soft boiled Clarence Court egg, stilton & house dressing

Add grilled chicken | halloumi +5

SIDES

Roasted tenderstem broccoli 6
lemon, toasted almonds & chilli oil

Tomato salad 6
shallots & aged sherry vinegar

Truffle mashed potato 6

Organic leaf salad 4
house dressing

Cucumber salad 4
shichimi, miso & soy dressing

Fries 4

LIGHT BITES & SHARING PLATES

Padron peppers (p) 6
cornish smoked salt & aged sherry vinegar

Cauliflower wings (p) 8
spicy Korean sauce, sesame, coriander & crispy shallots

Crispy squid 9
grilled lime & sweet chilli jam

Red wine chorizo 10
parsley, crumbled goats cheese, shallots & honey

Summer sharing plate 12
beetroot dip, roasted garlic hummus, carrots, pomegranate, peppers, radish & sourdough bread

Invisible Chips 0% fat 100% charity. 3.5

Purchase a portion of Invisible Chips, and you'll be helping support people working in hospitality whose livelihoods are disappearing. To find out more about Hospitality Action and the superb Invisible Chips campaign, speak to a member of the team today.

Aged beef tataki 12
soy cured egg, crispy sweet potato, ponzu & pickled shimeji mushroom

Portland crab 13
avocado, mayonnaise, Clarence Court eggs, coriander & sourdough toast

MEAT, FISH, BOWLS

Aged beef burger 18
cheese, bacon jam, aioli, pickles, tomato, baby gem lettuce, fries

Falafel burger 15
pickled onion, tomato relish, cheese, tomato, mayo, baby gem lettuce, fries

Moroccan stuffed aubergine (p) 16
wilted spinach, saffron coconut yoghurt & sumac

Orecchiette 16
broccolini, chilli, anchovy & aged parmesan

Herb marinated chicken 22
rocket, fig, pickled onions, goats cheese & hazelnuts

Pan fried Loch Duart salmon 26
fregola sarda, cherry tomato, bisque & mussels

Grilled pork tenderloin 24
new potatoes, runner beans, cider cream sauce & apple salad

28-day aged ribeye steak 250g 35
salad & fries

Sauces: red wine | peppercorn | blue cheese 3

CHEF SPECIALS

To find out more about the specials on offer this evening, please ask a member of our team.

PRIVATE EVENTS

A variety of rooms throughout the hotel are available for private hire.

Please ask a member of our team for further information or visit www.11cadogangardens.com

PUDDINGS

1 scoop of ice cream | sorbet 3.5

Eton mess 7
English strawberry & elderflower

Dark chocolate brownie 7
vanilla ice cream

Lemon polenta cake 7
poached rhubarb, lemon curd, pistachio & Greek yoghurt

Lime & coconut cheesecake (p) 7
sour berries & toasted coconut

Fresh brioche doughnuts to share 10
chocolate sauce & dulce de leche

(p) represents plant based; for further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. However if we have failed to impress you please tell us immediately, service charge will be removed and every effort made to redeem ourselves.