

The Secret Garden



WINE BAR & RESTAURANT

OPENING HOURS

RESTAURANT

Wednesday to Sunday | 12noon to 2.30pm
Wednesday to Saturday | 6.30pm to 9.30pm

WINE BAR

Wednesday to Sunday | 12noon to 2.30pm
Wednesday to Saturday | 6pm to 11pm

Closed on Sunday evening, Monday & Tuesday

Tel: 01787 372 030

Website: www.tsg.uk.net

Email: info@tsg.uk.net

Facebook:

The Secret Garden Sudbury

FREE WIFI

Network: The Secret Garden Guest
Password: guest@tsg

BAR FOOD

NUTS | £2.50

Home roasted and seasoned mixed nuts.

OLIVES | £2.50

Pitted 'Provençal mix' olives.

HUMMUS | £3.50

Served with bread.

CHARCUTERIE | Selection of 3 for £6.50 - Selection of 5 for £8.75

English and continental cured meats and salamis. Served with bread and cornichons.

CHEESE | Selection of 3 for £6.50 - Selection of 5 for £8.75

Selection of fine artisan cheeses from our trolley served with homemade crackers, bread and seasonal chutney.

A discretionary 12.5% service will be added for parties of 6 or more.
Food allergies? Please let us know before ordering . 100% homemade food

WEEKEND EVENINGS & SUNDAY LUNCH - 2 Courses @ £23 | 3 Courses @ £27

LUNCH & WEEKDAY OFFER - 2 Courses @ £19 | 3 Courses @ £23

Wednesday to Saturday lunch - Wednesday & Thursday evening

STARTERS

CHESTNUT AND PORCINI

Chestnut and Porcini mushroom soup with balsamic shallots

BROCCOLI FLAN

Warm broccoli flan with white wine, crème fraîche and Roquefort sauce

SCALLOPS (£1.50 Supp.)

Marinated scallops in citrus and olive oil on beetroot, carrot and mooli radish salad with cauliflower purée

SMOKED SALMON

Seared smoked salmon fillet on a creamed leek salad with olive and walnut bread

DUCK RILLETTES

Confit duck and hazelnut terrine, spiced crab apple and elderflower chutney with baby leaves

GAME RAGOUT

Warm winter game, root vegetable and juniper ragoût served with toasted garlic baguette

MAIN COURSES

SQUASH ROULADE

Egg crêpe filled with roasted butternut squash, black beans, mushrooms and cheddar, served with rocket, sun-dried tomato and walnut salad

CELERIAC

Celeriac soufflé on a bed of roasted beetroot, carrots and kale with crumbled Stilton, pomegranate and orange salsa

SMOKED HADDOCK

Baked smoked haddock on a potato, olive and Jerusalem artichoke barigoule with lemon and caper dressing

KING PRAWNS (£2 supp.)

Indonesian stir fried rice with king prawns, egg, savoy cabbage, spring onions and crispy shallots

BRAISED BEEF

Braised ox cheeks with smoked pancetta, carrots and Paris mushrooms with potato mash and cavolo nero

PORK BELLY

Slow roasted belly of pork on a garlic risotto with spinach, celery and parsley pesto

FOOD & WINE MATCHING

We have an extensive selection of wines by the glass and would be delighted to select wines to match each dish.

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CHEESES

CHEESES | £8.75 - (£2.50 supp. if part of the offer)

Selection of fine artisan cheeses from our trolley served with homemade crackers, bread, seasonal chutney and nuts

Suggested wine | *LBV Port, Quinta do Infantado 2013* | £5.30

DESSERTS

Suggested wines served at 75ml

SPONGE PUDDING

Steamed pear and ginger sponge pudding with maple syrup crème anglaise

Suggested wine | *Côteaux du Layon 2013, Domaine Ogereau* | £4.80

CHOCOLATE POT

Dark chocolate cream pot with a spiced crumble topping

Suggested wine | *Banyuls Rimage 2014, Le Clos de Paulilles* | £5.80

KOUIGN AMANN

Traditional caramelised gâteau breton with Calvados ice cream

Suggested wine | *Côteaux du Layon 2013, Domaine Ogereau* | £4.80

CREME BRULEE

Star anise crème brûlée

Suggested wine | *Graves Moelleux 2015, Château Haut Mayne* | £5.30

LYCHEE SORBET

Lychee sorbet with kumquat, ginger, coconut macaroon and Saké

Suggested wine | *Muscat du St Jean de Minervois 2015, Gravillas* | £6.30

COFFEES & TEAS

COFFEES

Decaffeinated available

Espresso | £2.30

Double Espresso | £3

Americano | £2.50

Latte or Cappuccino | £3.50

TEAS

English breakfast tea | £2.50

Darjeeling, Earl Grey | £3

Green tea, Jasmine Pearls | £3

Mint, Chamomile | £3

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