



Nestled in the heart of Sevenoaks a little garden of peace and tranquility. Sit back relax and let us refresh you with delicious cocktails and wines, nourish you with platefuls of delicious food from around the world and look after you with warmth & hospitality.

Starters

- Green Nociella Olives (v)** [2.50]
- Our Daily Bread (v)** [3.75]
A selection of freshly baked breads with chimichurri
- Baby Back Ribs** [5.25]
Sticky baby ribs, hoi sin, honey, sesame
- A classic pairing of Art & Blues** [6.50]
Flat bread topped with pear & artichoke, walnuts, stilton & dolcelatte
- Asparagus, Peas & Beans (v)** [6.95]
Josper roasted asparagus, broad beans, peas, feta, mint & lemon
- Mack & Hash** [6.25]
Smoked mackerel, horseradish hashbrown, golden & purple beetroot purée
- Moreish Prawns (n)** [7.95]
Moroccan inspired king prawns, Josper baked in a light tagine
- Feeling Crabby** [7.95]
Devon white crab meat, avocado & hint of chilli & lime
- Chicken & Mango** [6.50]
Smoked chicken, mango, vegetable 'noodle', soft herbs
- Steak & Cheese** [6.95]
Thinly sliced, lightly seared Onglet steak, rocket, Parmesan & venetian dressing.

STRAIGHT FROM THE JOSPER CHARCOAL GRILL

The Josper charcoal oven or grill, as it is better known is a speciality charcoal oven imported from Spain. Using only superior grade lumpwood charcoal the Josper is able to maintain a cooking temperature between 300-350°C, adding a unique flavour and texture to the food cooked within.

- A Puff of Smoke (v)** [9.50]
Puff pastry tartlet, sweet potato puree, Josper smoked red onion, fennel, yellow courgette, lightly pickled radish & green tomato with shaved Pecorino (or Twineham Grange vegetarian parmesan)
- Tikki Tikka** [14.50]
Tikka roasted salmon, lentil & cucumber salsa, crème fraîche & soft herbs
- Lobster & Fries**
Maine lobster, Josper grilled, seafood mayonnaise, mixed leaf salad & skinny fries
- Half** [15.00]
- Whole** [28.00]
- Josper Roasted Sea Bass** [14.95]
Seabass, lemon & herbs, roasted in the Josper served with crispy fried courgettes
- Josper Chicken**
Skewered chicken thigh & chicken breast, marinated as you like, with mango & red onion salsa, sweet potato jacket, crème fraîche, chimichurri, spring onion & mixed leaf salad.
- Jerk Marinade** [14.95]
- Apricot & Corriander** [14.95]
- Baba Aubergine (vn)** [9.50]
Roasted baby aubergine topped with quinoa, feta & pumpkin seeds, with Baba ghanoush, herb puree & mixed leaf salad
- Chop & Slaw** [13.95]
Josper roasted pork chop, crunchy vegetable & herb slaw with slow roasted pink lady apple and triple cooked potato wedges
- Ruby Lamb** [15.50]
Lime pickle marinated lamb rump with pomegranate 'jewelled' quinoa & lime crème fraîche
- Salads**
- Hail Caesar** [8.95]
Classic Caesar salad with Josper grilled chicken and fresh anchovy
- Antique Salad (v)** [9.50]
Selection of heritage tomatoes, buffalo mozzarella, basil & black olive crumb
- Tuna Nicoise** [11.00]
Rare roasted tuna loin, green beans, black olive, sun blushed tomato, potato & soft boiled egg.

Main Courses

The Ultimate Burgers

- The Veggie (v)** [9.00]
Josper grilled portobello mushroom, flamed halloumi, yellow pepper, thick sliced tomato, aubergine fritti, harissa mayonnaise, iceberg lettuce, skinny fries
- The Chicken** [9.00]
Josper roasted chicken breast, grilled pineapple, beefsteak tomato, iceberg lettuce, roasted pepper and tomato mayonnaise, skinny fries
- The Beef**
6oz beef burger, beef steak tomato, iceberg lettuce, Gouda cheese, pickle, 'garden relish' & skinny fries
- Single** [9.00]
- Double** [14.00]

Steaks

- All our steaks are British raised, aged for 28 days minimum & approximately 8oz unless otherwise stated
- Rump** [16.50]
lean cut of beef, with strip of fat along the side
 - Onglet** [17.00]
prized for its full flavour, best served rare/medium rare
 - Sirloin** [21.00]
a popular steak which is tender & can be very juicy & full of flavour
 - Ribeye** [21.00]
marbled for just the right flavour, best served med-rare to medium to lightly caramelize the marble eye
 - Fillet 6oz** [23.50]
leanest & most tender cut of beef, enjoyed best close to rare
- all our steaks are served with smoked mushroom, mixed leaf salad, skinny fries & a choice of sauce ...
Peppercorn, Chimichurri, Stilton butter or Smoked chipotle butter

Sides

- Mixed Leaf Salad** [2.50]
- Courgette Fritti** [3.00]
- Fine Green Beans** [2.50]
- Corn on the Cob**, Josper grilled, salt & pepper [2.00]
- Skinny Fries** [2.75]
- Loaded Hassleback Potato** [3.00]
Josper baked Sweet potato, crème fraîche, chimichurri & spring onions.

We are happy to welcome children between 12 noon and 6pm but unfortunately due to a lack of storage space we cannot provide highchairs.

Whilst we do not have a specific children's menu we would be happy to prepare dishes from the ingredients we have available in the kitchen and on the menu.

www.littlegardensevenoaks.com

Desserts

- Nemesis** [6.00]
Gluten free chocolate heaven, orange crème fraîche & honeycomb
- Anyone for Pimms?** [6.00]
Pimms mousse encased in thin white chocolate, strawberry, coulis & cucumber mint salsa
- Peach & Pistachio** [6.00]
Josper roasted peach, whipped ricotta, honey & pistachio & homemade "Flat" jack
- Ice Cream & Cookie (n)** [4.00]
2 scoops of your choice:
Madagascar Vanilla, Rum & Raisin, Raspberry Pavlova or Peach Bellini sorbet

Cheese

A choice of cheese with crackers, fresh bread, ale chutney, grapes & celery
Choose from our selection of cheeses

- Cheese** [3.75]
- Extra Cheese (per portion)** [1.85]

Coastal Cheddar

Aged for 15 months to give it a deliciously sweet, distinctive flavour

Classic Stilton

Pasteurised cow's milk, rich, strong classic blue veins

Vignotte

Pasteurised cow's milk intensely creamy, light, rich, buttery

All prices are quoted in £ & are inclusive of vat at the standard rate

Please make us aware of any allergies & we will do our best to help

v indicates suitable for vegetarian,
n indicates use of nuts