

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: TSG

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

LUNCH & WEEKDAY OFFER

Wednesday to Sunday lunch
Wednesday & Thursday evening

2 Courses @ £19 | 3 Courses @ £23

FOOD & WINE MATCHING

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

STARTERS

AUBERGINE CAVIAR | £6.20

Served with feta cheese, pistachio, coriander pesto and toasted focaccia bread

HERITAGE TOMATOES | £5.95

Heritage tomato and basil salad with burrata Mozzarella and sourdough bread shavings

SMOKED EEL | £6.50

Pan-fried smoked eel with an apple and celeriac remoulade and seasonal leaves

PRAWN ROLL | £6.95

Fresh summer roll in rice paper filled with prawns, cucumber, carrots and beans sprouts on a little gem leaf with toasted sesame, tamarind and ginger dressing

VITELLO TONNATO | £7.20

Poached loin of veal carpaccio with a tuna emulsion, capers and gherkins

PORK EMPANADA | £6.20

Minced pork and Lincolnshire Poacher cheese in shortcrust pastry with a tomatillo and red onion salsa

MAIN COURSES

POTATO GNOCCHI | £14.75

Served with an aubergine, tomato and caper caponata and two year matured Pecorino cheese

GRILLED COURGETTE | £13.50

Served with quinoa, onion and St Nectaire cheese on a bed of broad bean and mixed herb salad with a roasted cherry tomato salsa

ROAST POLLOCK | £17.95

Fillet of Pollock on a chickpea and chorizo stew served with courgette flowers filled with ricotta cheese

SALMON | £16.80

Pan-fried fillet of salmon on a fricassée Camarque red rice, courgettes, carrots and fennel with a sorrel sauce

RIBEYE BEEF | £19.50

Grilled ribeye served with rosemary and garlic sautéed potatoes, green beans, spinach leaves and green peppercorn sauce

ROAST DUCK | £17.95

Roasted breast of duck in spices and honey on an Asian glass noodle, celery and carrot salad with cashew nuts and plum sauce

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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

FRUIT PUDDING | £6.20

Traditional summer fruit pudding with a vanilla sweetened crème fraîche

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

RASPBERRIES | £5.40

Raspberry soufflé tartlet with its coulis

Suggested wine | *Jurançon Doux 2012, Domaine Laguilhon* | £4.30

FRESH STRAWBERRIES | £5.80

Fresh strawberry, basil and mint salad with strawberry sorbet and meringue

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

PEACH | £6.40

Poached peach in red wine with saffron ice cream and toasted flaked almonds

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

GOOSEBERRY FOOL | £6.00

Gooseberry and elderflower fool with a rice flour sponge

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

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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