



THE GARDENER



# FRESH ALL DAY BITES

{SERVED FROM NOON 'TIL CLOSE}

## SMALL PLATES

WE RECOMMEND 3/4 DISHES TO SHARE BETWEEN 2

<i>Soup of the day with solidiers (v)</i>	4
<i>Hummus, bread sticks &amp; crudites (v)</i> 🍴	4
<i>Buffalo cauliflower bites &amp; blue cheese dip (v)</i>	4.5
<i>Zucchini fritti &amp; lemon aioli (v)</i> 🍴	4.5
<i>Gnocchi bites &amp; pesto sour cream (v)</i> 🍴	4
<i>Chicken satay, crunchy peanut sauce</i>	5.5

## BIG PLATES

TO ENJOY ON THEIR OWN

<i>Beetroot Torteloni, roast pimentos, pesto &amp; pine nuts (v)</i> 🍴	9
<i>Baked Coley, chorizo stew &amp; braised fennel</i>	9
<i>Tabbouleh &amp; kale salad with harissa &amp; lime dressing (v)</i> 🍴	6.5
<i>Veggie Taco's, crispy zucchini, avocado salsa &amp; chilli crème (v)</i> 🍴	8.5
<i>Pressed veg lasagne &amp; Italian hard cheese (gf)</i>	8
<i>Mac &amp; Cheese, rosemary garlic crumb (v)</i>	8
<i>Spicy chicken flatbread, mint yoghurt &amp; fresh coriander</i>	6.5
<i>Steak frites, rosemary frites &amp; garlic butter</i>	15

## BURGER & DOGS

ALL SERVED ON BRIOCHE, ADD FRIES 2

<i>Beef burger, Swiss cheese, gherkin &amp; burger sauce</i> 🍴	6
<i>Grilled courgette &amp; halloumi &amp; pesto (v)</i> 🍴	6
<i>Wild boar dog, crispy onions</i> 🍴	6

## SHARERS 🍴

<i>Veggie Platter</i> 🍴	11
<i>Olives, bread sticks, artichoke, fritter, marinated grilled veg, stuffed peppers (v)</i>	
<i>Meat Platter</i> 🍴	11
<i>Olives, bread sticks, boar sausage, cured meats, stuffed peppers</i>	

## SIDES 🍴 3.5

<i>Garlic &amp; rosemary fries (vg)</i>
<i>Pickled Veg Salad (vg)</i>
<i>Tabbouleh &amp; kale salad (vg)</i>

## DESSERTS 🍴

<i>Raspberry frangipane tart (vg / gf)</i>	5.5
<i>Cheesecake of the week (v)</i>	5
<i>Chocolate fondant, berry compote &amp; choc sauce (v)</i>	5.5

(v) = vegetarian (vg) = vegan (gf) = gluten free



# GARDENING CLUB COCKTAILS

{AVAILABLE ALL DAY, MON-WED 3.75}

*Reviving some of history's greatest cocktails, Gardening Club elixirs combine innovative and classic ingredients transformed into moments of magic in front of your very eyes for a taste of days gone by.*

## **FRENCH MARTINI** 7.5

*Smirnoff Red Vodka, Chambord, pineapple juice*

## **SPICED APPLE MOJITO** 🍷 7.5

*Sailor Jerry, fresh lime, mint, fresh apple juice*

## **LAVENDER & ROSE MARTINI** 7.5

*Tanqueray Gin, Parfait Armour Liqueur,  
fresh lemon, cranberry, rose syrup*

## **PALM SPRINGS** 7.5

*Smirnoff Red Vodka, passionfruit, fresh  
raspberries, fresh lime, pineapple*

## **TOASTED CARAMEL WHITE RUSSIAN** 🍷 7.5

*Marshmallow infused vodka, Salted  
Caramel Kahlua, milk, cream*

## **LOUISIANA SOUR** 🍷 7.5

*Southern Comfort 100, fresh lemon, bitters,  
Red Wine Float, egg white (optional)*





# GARDENER HOME GROWN

*Home Grown: grown or produced in  
one's own garden or country*

## THE BLOSSOM

7

*Brockmans Gin, Lillet Rosé, fresh lemon, orange  
blossom water, rose syrup, egg white (Optional)*

## SWEET ROSE

7

*Rose Prosecco, candy floss*

## THE DREAMER 🍷

7

*Hendrick's Gin, coconut & lime cordial,  
cucumber, ginger beer*

## MIDNIGHT FLOWER 🍷

7

*Smirnoff Vodka, Infused Hibiscus Tea, fresh lemon,  
pineapple juice, orange blossom water, ginger*





## SEASONAL SPECIALS

*Our serves utilise ingredients nature makes available to us - as the seasons change, so will our specials.*



**A'MORE PLEASE** 🍷 **7.5**  
*Langley's Gin, Amaro Montenegro, fresh blackberries, Hibiscus Bitters, rosemary, soda*

**ALPINE SPRITZ** **7.5**  
*Elderflower cordial, fresh mint, lime & Prosecco*

**APEROL SPRITZ** **7.5**  
*Aperol, Prosecco & soda*

**THE BOUNTY** 🍷 **7.5**  
*Sailor Jerry Rum, coconut & lime cordial, fresh grapefruit, grapefruit & rosemary tonic*

# PERFECT SERVES

*Try one of our perfect serves for each of these beautiful spirits, served as a double measure with London essence tonics with plenty of ice and bespoke garnish*



## CLASSIC LONDON TONIC

8.75

### BROOKLYN GIN

*Fresh orange peel & juniper*

### HENDRICK'S GIN

*Cucumber & Mint*

### BROCKMANS GIN

*Pink grapefruit & blueberries*

### OLD CURIOSITY GIN

*Seasonal flowers*

### ROKU GIN

*Fresh ginger*

### GARDEN SHED GIN

*Blackberries & rosemary*

### GORDONS PINK GIN

*Raspberries*

### HISSY FIT GIN

*Seasonal flowers*

## GRAPEFRUIT & ROSEMARY TONIC

8.75

### BLACKWOODS GIN

*Thyme sprig*

### SCAPEGRACE GIN

*Cherries & orange twist*

### STAR OF BOMBAY GIN

*Orange peel*

## BITTER ORANGE & ELDERFLOWER TONIC

8.75

### TANQUERAY GIN

*Lemon grass & lemon twist*

### LIVERPOOL GIN

*Mint sprig*

### WHITLEY NEILL BLOOD ORANGE GIN

*Star Anise & orange twist*

### WHITLEY NEILL RASPBERRY GIN

*Raspberry & cardamon*

### WHITLEY NEILL RHUBARB & GINGER GIN

*Rhubarb & strawberry*

## DELICATE GINGER ALE

8.75

### SIPSMITH LONDON CUP

*Lemon wheel & cloves*

### MAKAR MULBERRY CASK

*Red grape*



## ON TAP & BEHIND THE BAR

BEER 🍷	ABV	IN	OUT
		(pint)	(1litre)
CAMDEN HELLS LAGER	4.5%	4.5	8
CAMDEN PALE ALE	4.5%	4.5	8
TENNENTS	2.5%	4	6

BOTTLED BEER 🍷	ABV	IN	OUT
PERONI	5%	4	3
CORONA	4.5%	4	3
HOP HOUSE 13	5%	4.95	3
MODELO	4.5%	4	3
ERDINGER ALCOHOL FREE	0.5%	3.75	3

CANS 🍷	ABV	IN	OUT
BERLINER PILSNER	5%	4	2.5
CAESAR AUGUSTUS	5%	4	2.5
NECK OIL	5%	4	2.5
HOXTON CIDERSMITHS	4.5%	4	2.5
DARK ARTS SURREAL STOUT	6%	4	2.5
BREWGODDER CLEANWATER LAGER	4.5%	4	2.5

WINE 🍷	175ML	BTL
WHITE		
TREBBIANO ARCHE, ITALY <i>Tropical, fresh &amp; crisp</i>	4.7	18
SAUVIGNON BLANC LA DOUTELLE, FRANCE <i>Apples, dry grapefruit &amp; rich</i>	5	20
CHARDONNAY LAS CONDES, CHILE <i>Soft, citrus &amp; tropical fruits</i>	5.2	21
VIIGNIER LES GRES, FRANCE <i>Stone Fruit, apricot &amp; honeysuckle</i>	6.3	25
RED		
SANGIOVESE ARCHE, ITALY <i>Succulent, cherries &amp; herbs</i>	4.7	18
MERLOT LA DOUTELLE, FRANCE <i>Soft, ripe &amp; plum</i>	5.2	21
RIOJA VINA AMATE, SPAIN <i>Robust, aromatic, &amp; hearty</i>	5.5	23
FINCA LA NINA MALBEC, ARGENTINA <i>Red fruit, vanilla &amp; caramel</i>	6.3	25
ROSE		
ZINFANDEL ROSÉ WILLOWOOD, USA <i>Red fruits, off dry &amp; fresh finish</i>	5.2	21
SPARKLING	125ML	BTL
PROSECCO DIVICI ORGANIC DOC <i>Crisp, elegant &amp; fruity</i>	5	26





## DESIGNATED DRIVERS

**SPICED SOUR** 5  
*Seedlip spice, lemon juice, sugar & egg white (optional)*

**GARDENER SOUR** 5  
*Seedlip garden, apple juice, lemon juice, sugar & egg white (optional)*

## SOFT DRINKS

**PEPSI MAX, DIET PEPSI** 2.5  
*330ml bottle*

**PEPSI** 3  
*330ml bottle*

**IRN BRU, SUGAR FREE IRN BRU** 2.5  
*330ml bottle*

**ORANGINA** 2.75

**LONDON ESSENCE TONICS** 1.8  
*Classic London, Grapefruit & Rosemary, Bitter Orange & Elderflower*

**LONDON ESSENCE** 1.8  
*Delicate Ginger Ale*

**LONDON ESSENCE SODAS** 2.2  
*Rhubarb & Cardamom, Grapefruit, Lemon Verbena, Soda Water & Ginger Beer*

**SAN PELLEGRINO SPARKLING WATER** 2.25  
*250 ml*

**ACQUA PANNA STILL WATER** 2.25  
*250 ml*

**RED BULL, RED BULL TROPICAL, RED BULL SUGAR FREE** 2.75

# YOUR DAILY FIX

<b>STRAIGHT UP</b> ☕	<b>IN</b>	<b>OUT</b>
ESPRESSO	1.5	1.0
DOUBLE ESPRESSO	1.7	1.0
BLACK AMERICANO	1.8	1.0
CHEMEX JUG <i>{to share}</i>	5	NA

<b>WITH MILK</b> ☕ <i>{cow's, soya or coconut}</i>		
MACCHIATO	1.5	1.0
FLAT WHITE	1.8	1.0
CAPPUCCINO	2.0	1.0
LATTE	2.0	1.0
WHITE AMERICANO	1.8	1.0
MOCHA	2.0	1.0

<b>SUKI TEAS</b> ☕	<b>IN</b>	<b>OUT</b>
BREAKFAST	1.8	1.0
EARL GREY	1.8	1.0
GREEN SENCHA	1.8	1.0
RED BERRY	1.8	1.0
APPLE LOVES MINT	1.8	1.0
FRESH PEPPERMINT	1.8	1.0
PINK GRAPEFRUIT	1.8	1.0
RESTING CHAMOMILE	1.8	1.0

<b>SWEET TREATS</b> ☕		
HOT CHOCOLATE <i>Served with a foam top &amp; smothered in chocolate powder</i>	2.2	1.9
LUXURY HOT CHOCOLATE <i>Served with cream, mini marshmallows &amp; flake</i>	2.7	2.4
SALTED CARAMEL	3.0	2.5

**FUDGE FRAPPE**  
*Ice cold coffee & caramel sauce  
topped with cream & fudge pieces*



## **PRIVATE PARTIES**

*Celebrate the important things in life with the people who matter the most to you, a birthday, an anniversary - even a wedding. We can cater for up to 20 people in our private dining room providing food, drinks and the perfect atmosphere to make your event really special. Speak to a member of the team for bookings.*

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## **TAKEAWAY**

*All our food, teas, coffees and closed bottles are available for you to take out.*



*thegardenerglasgow.co.uk*