

MENU

By Kenny Tutt

A menu of tasty, simple street food dishes, perfect for relaxed lunches and afternoon catch-ups at One Garden.

Curated by MasterChef Champion Kenny Tutt

AVAILABLE SATURDAYS AND SUNDAYS

11.30AM – 3.30PM

PLEASE PLACE ORDERS AT THE OUTSIDE BAR

SIDES & SWEET

SKIN-ON FRIES £4.95

Golden skinny fries with a little sea salt (ve) (ngci)

CHEESY FRIES £5.50

Crispy fries topped with house cheddar cheese sauce & fresh chives (v) (ngci)

POUTINE FRIES £6.50

Based on the great Canadian classic. Crispy fries topped with chianti & beef dripping gravy, Mozzarella & crispy onions.

GRAVY DIP POT £2.00

Rich Chianti and beef dripping gravy. Great for dunking.

CHURROS £6.00

XL Cinnamon sugar dusted churros served with caramel sauce. Perfect for chilly days with a hot coffee.



LITTLE GARDENERS £6.00

Under 10s

Little Porky White sausage & small fries with cucumber & tomato

Or

Little Vegan sausage & small fries with cucumber & tomato

PLUMPTON HOTDOGS

The Plumpton Sausage, developed with Plumpton College and made by Porky Whites using pork from Lambert Farm in the Sussex South Downs.

OG Dog

£8.50

Heinz Ketchup, French's mustard & crispy onions in a glazed brioche roll

Bonfire Chilli Dog

£9.50

Smokey pulled beef chilli, molten cheese sauce & pickled jalapenos-Don't forget the napkin



Make it plant based + £1.00

THE VENISON BURGER

Wild, local & naturally sustainable. British venison is lean & full of flavour

Grilled wild venison burger, smoked cheddar, caramelised onion jam, rocket, Dijon mustard mayo & crispy shallots in a toasted bun



£12.00

(v) = Vegetarian (ve) = Vegan (veo) = Vegan option available (ngci) = No gluten containing ingredients

PLEASE MAKE A MEMBER OF THE TEAM AWARE OF ANY ALLERGIES. WE RUN AN OPEN KITCHEN SO CANNOT GUARANTEE THAT ANY ITEM WILL BE 100% ALLERGEN-FREE