

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

FROM FRI-SUN | BETWEEN 2 MAY 26 – 31 AUG 26
11.30PM – 3.00PM

BITES & FRIES

Golden corn ribs **£6.50**

Golden corn ribs dusted with smoked paprika & served with & roast garlic mayo (ve) (ngci)

Guac, feta & corn chips **£7.50**

Avocado guacamole with crumbled feta & coriander. Served with tortilla chips (v) (ngci) (veo)

Skin-on fries **£4.95**

Cooked to order with a little sea salt (ve) (ngci)

Cheese fries **£5.50**

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

Chorizo cheese fries **£6.50**

Crispy fries topped with smoky chorizo, house cheese sauce & fresh chives (v) (ngci)

Greek fries **£6.50**

Crispy fries with diced onion and tomatoes, Greek feta crumb, roast garlic mayo, sesame seeds and fresh cut chives (ngci) (v) (veo)

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 and crispy onions in a glazed brioche roll

Garden Dog **£9.00**

Chicago inspired with pickle, diced onion & tomato, French's mustard, garlic mayo & crispy onion

Chorizo Cheese Dog **£9.00**

Crispy chorizo, house cheese sauce & topped with crushed nachos and pickled jalapeños

Plant Based

Hotdogs with a  symbol can be made vegan with a Moving Mountains® dog and vegan sauces.

Add £1.50

PLUMPTON BURGER SPECIAL (ASK ABOUT THIS WEEK'S CREATION)



Fresh from farm to grill. A weekly changing burger made with Plumpton Estate beef or lamb and the freshest seasonal ingredients.

Limited availability each week.

(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