



the garden room
restaurant and bar

sample sunday menu

small plates

rosemary focaccia (v) (ve)
red pepper hummus, baba ghanoush

salmon gravlax
beetroot chutney, avocado salsa

butternut squash soup (v)
coconut yoghurt, sage pesto | vegan option available

ham hock terrine
tomato chutney, grilled focaccia

large plates

sirloin of beef
*roast potatoes, seasonal vegetables, red wine sauce,
yorkshire pudding*

beef burger
*smoked streaky bacon, monterey jack cheese,
burger sauce, gherkin, fries | vegan option available*

roast chicken breast
*chestnut stuffing, roast potatoes, seasonal vegetables,
yorkshire pudding*

**root vegetable and
smoked applewood pithivier (v) (ve)**
choucroute, wild mushroom sauce

sea bream fillet
celeriac purée, cavolo nero, brown crab mashed potato

sides

braised red cabbage (v) 4

green beans (v) (ve) 4

roasted potatoes (v) (ve) 4

puddings

baked vanilla cheesecake (v)
summer berry compôte

chocolate brownie (v)
*cocoa nib tuille, cookies and cream ice cream
vegan option available*

treacle tart (v)
salted caramel ice cream

sorbet and ice cream selection (v)
vegan option available

2 courses 35 | 3 courses 42 *

*A valid day ticket, annual pass or short breaks
booking is required to access the reserve.



(v) vegetarian | (ve) vegan

All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements.
A discretionary charge of 10% will automatically be added to your bill. All prices are in pounds sterling and are inclusive of vat charged at the prevailing rate.



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