

the garden room

restaurant and bar



The beautifully restored
Garden Room was originally
the mansion's stable yard.

CIABATTA SANDWICHES

All ciabatta sandwiches
are served with mixed
leaves and crisps

MOZZARELLA V VG 16

With rocket, tomato
and basil mayonnaise

Vegan mozzarella option available

GRILLED PROVENÇALE VEGETABLES V VG 16

With rocket, courgette and basil
pesto and feta

SMOKED BACON 16

With butter lettuce, tomato
and mayonnaise

SALT BEEF 'REUBEN' 17

With sauerkraut, gherkin, Swiss
cheese and Dijon mayonnaise

WINES OF THE SEASON



UNDURRAGA, SIBARIS GRAN RESERVA, PINOT NOIR 2023

175ml 12 | 250ml 16

750ml | 46

*A mix of morello cherry and
strawberry layered with fresh herbs.*

GAVI DEL COMUNE DI GAVI 2023

175ml 12 | 250ml 16.5

750ml | 48

*An aromatic bouquet of
ripe plum, blueberry, blackberry
and violet, a palate of
vibrant fruit flavours.*

All our produce is sustainably sourced
and local where possible. Please let us
know if you have any allergies or special
dietary requirements.

LARGE PLATES

GARDEN BOARD (to share) V VG 12

Served with rosemary focaccia, red
pepper hummus and baba ghanoush

PLOUGHMAN'S (to share) 23

Served with cumberland sausage roll,
gammon, cheddar, tomato chutney,
piccalilli and grilled sourdough

BEEF BURGER 23

Served in a brioche bun with
smoked cheese, mayonnaise,
chorizo jam, butter lettuce,
beef tomato and fries

SWEET POTATO AND CHICKPEA BURGER V VG GF 19

Served with portobello mushroom,
tomato chutney and fries

HOT SMOKED SALMON 17

Served on grilled sourdough,
rocket salad with honey and
mustard dressing

CHICKEN CAESAR SALAD 23

Served with baby gem and focaccia
crouton with a garlic and
parmesan dressing



SIDES

FRIES V VG GF 5

MIXED SALAD V GF 5

With a citrus dressing

DESSERTS

ICE CREAM AND SORBET SELECTION (3 scoops) 8

Ice cream: Chocolate, Strawberry,
Vanilla, Chocolate and hazelnut V GF
Vanilla, Honeycomb V VG GF

Sorbet: Mango, Lemon, Raspberry V VG GF

CHOCOLATE BROWNIE TART V 10

With hazelnut and
chocolate ice cream

TRIFLE V 10

With summer berries,
elderflower jelly and vanilla cream

SUMMER FRUITS CRUMBLE V VG GF 9

With flaked almonds and
honeycomb ice cream

PASSION FRUIT CRÈME BRÛLÉE V 9

With macadamia and white
chocolate cookie



SIGNATURE COCKTAILS

LIMONCELLO SPRITZ | 12.5

Limoncello, prosecco, soda

SPICY MARGARITA | 14

*Reposado tequila, Ancho
Reyes chilli liqueur, lime,
agave, chilli salt*



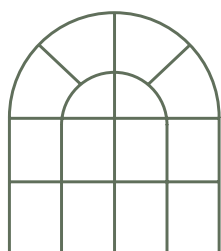
DIETARIES

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN





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