

## the garden room

restaurant and bar

2 COURSES ..... 35\*  
3 COURSES ..... 42\*

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

### STARTERS

#### ROASTED PLUM TOMATO AND RED PEPPER SOUP **V**

Served with grilled focaccia  
*Vegan option available*

#### SALMON CEVICHE **GF**

Served with red onion, sweetcorn,  
avocado, tortilla chips and sour cream

#### HAM HOCK AND PEA TERRINE

Served with piccalilli  
and grilled focaccia

#### HERITAGE BEETROOTS **V VG GF**

Served with watermelon,  
courgette and basil pesto,  
with spiced nuts and seeds



### 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

#### SIRLOIN OF BEEF

Served with roast potatoes, seasonal  
vegetables, red wine sauce and  
yorkshire pudding

#### ROAST CHICKEN BREAST

Served with chestnut stuffing, roast  
potatoes, seasonal vegetables and  
yorkshire pudding

#### PORCHETTA **GF**

Slow rolled pork belly, baby spinach,  
prune and apple salad, morcilla black  
pudding croquette, honey  
and mustard dressing

#### BUTTERNUT SQUASH AND NUT ROAST **V VG GF**

Served with red pepper and  
courgette bake, roast potatoes  
and seasonal vegetables

#### BEEF BURGER

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**

Served with portobello mushroom,  
butter lettuce, beef tomato, tomato  
chutney and fries

#### SMOKED HADDOCK FISHCAKES

Served with pancetta, petit onions,  
peas, broad beans and baby gem  
in a white wine sauce



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

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.

### SIDES

#### ROAST POTATOES **V VG GF** ..... 5

#### FRIES **V VG GF** ..... 5

#### LEAF SALAD **V VG GF** ..... 5

With citrus dressing

#### TENDERSTEM BROCCOLI **V VG GF** ..... 5

With chimichurri

### DESSERTS

#### ICE CREAM AND SORBET SELECTION (3 scoops)

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

Sorbet: Mango, Lemon, Raspberry **V VG GF**

#### CHOCOLATE BROWNIE TART **V**

With hazelnut and chocolate ice cream

#### SUMMER FRUITS CRUMBLE **V VG GF**

With flaked almonds  
and honeycomb ice cream

#### PASSION FRUIT CRÈME BRÛLÉE **V**

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*



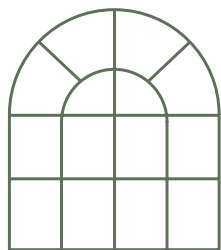
#### DIETARIES

**GF** GLUTEN FREE

**V** VEGETARIAN

**VG** VEGAN





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