

the garden room

restaurant and bar



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

GARDEN BITES

- ROSEMARY FOCACCIA** 4
Homemade rosemary focaccia
- THE GARDEN BOARD** (*to share*) 12
Rosemary focaccia, red pepper hummus,
baba ghanoush
- CUMBERLAND CHIPOLATAS** 7
With a honey and grain mustard glaze
- NOCELLARA OLIVES** 6
Sicilian green olives with
a buttery flavour
- BURRATA** 10
Served with sweet and sour peppers,
citrus and basil
- HARISSA SPICED
CHICKEN WINGS** 11
Served with a coriander and
cucumber yoghurt
- SALMON CEVICHE** 11
Served with red onion, sweetcorn,
avocado, tortilla chips and sour cream
- PARMA HAM AND RICOTTA** 9
Served with lambs lettuce and
watermelon salad, with spiced
nuts and seeds
- HERITAGE BEETROOTS** 9
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

*A mix of white peach and
pear with hints of fresh
lime and gooseberry.*

MAINS

- PORCHETTA** 26
Slow cooked rolled pork belly, baby
spinach, prune and apple salad, morcilla
black pudding croquette, honey and
mustard dressing
- SMOKED HADDOCK FISHCAKES** 21
With pancetta, petit onions, peas, broad
beans and baby gem in a white wine sauce
- PETERHEAD COD FILLET** 26
With herb crust, aubergine, red pepper,
raisin and pine nut 'caponata', tomato
sauce and basil pesto
- SUMMER PROVENÇALE
VEGETABLE TART** 21
With tomato and red pepper fondue, basil
pesto, tenderstem broccoli
- BAKED AUBERGINE** 19
Stuffed with feta, tabbouleh, bulgar wheat,
parsley, mint, with a citrus dressing
- CHICKEN CEASAR SALAD** 23
With baby gem, focaccia crouton, with a
garlic and parmesan dressing



GRILL

- 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** 19
Served with portabello mushroom,
butter lettuce, beef tomato, tomato
chutney and fries
- LAMB KOFTA** 23
Served with basil and courgette pesto,
pickled red cabbage and cucumber, baba
ghanoush, flatbread and tzatziki
- CORN FED CHICKEN BREAST** 26
Served with romesco sauce,
tenderstem broccoli, parmesan
and chimichurri dressing

SIDES

- FRIES** 5
- CRISPY POTATOES** 5
With sea salt and smoked paprika
- LEAF SALAD** 5
With citrus dressing
- TENDERSTEM BROCCOLI** 6
With chimichurri

DESSERTS

- ICE CREAM AND
SORBET SELECTION** (*3 scoops*) 8
Ice cream: Chocolate, Vanilla,
Strawberry, Chocolate and hazelnut
Honeycomb, Vanilla
Sorbet: Mango, Lemon, Raspberry
- CHOCOLATE BROWNIE TART** 10
With hazelnut and chocolate ice cream
- TRIFLE** 10
With summer berries, elderflower jelly
and vanilla cream
- SUMMER FRUITS CRUMBLE** 9
With flaked almonds and
honeycomb ice cream
- PASSION FRUIT CRÈME BRÛLÉE** 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*



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.

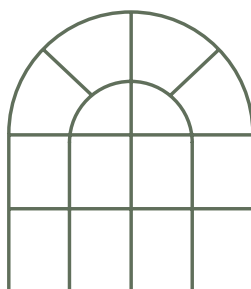
DIETARIES

GLUTEN FREE

VEGETARIAN

VEGAN





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