

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

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

LARGE PLATES

SIRLOIN OF BEEF

Served with roast potatoes, spinach purée, roasted summer vegetables, red wine sauce and yorkshire pudding

ROAST CHICKEN BREAST

Served with sage and pork stuffing, roast potatoes, spinach purée, roasted summer 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, spinach purée and roasted summer 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.

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

KENTISH STRAWBERRIES **VG**

With vanilla ice cream and balsamic glaze

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



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.

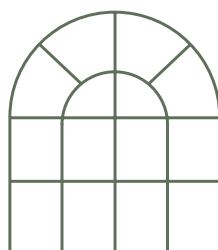
DIETARIES

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN





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