

the garden room

restaurant and bar

2 COURSES 28*

3 COURSES 32*

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

STARTERS

ROASTED VINE TOMATO AND RED PEPPER SOUP (G)

With basil pesto and focaccia

BBQ CHICKEN WINGS (D, E, F, G, M, S)

With sriracha BBQ sauce, crispy onions and grain mustard mayonnaise

BEETROOT AND BUTTERNUT SQUASH SALAD

With a citrus dressing and feta cheese

HAM HOCK TERRINE (G, M, S)

With spiced apple chutney and grilled sourdough

PRAWN AND SALMON RILLETTA (CR, D, F, S)

With fennel and beetroot salad



SIGNATURE COCKTAILS

POINSETTIA | 12.5

Triple sec, cranberry juice and prosecco

JINGLE JUICE | 14

Pomegranate juice, cranberry juice, vodka, Cointreau, soda and lemon juice.

MAINS

GARLIC BUTTER, CHICKEN KIEV (D, E, G, S)

Served with fries, rocket and parmesan salad

CUMBERLAND SAUSAGE RING (D, G, S)

With red pepper and onion gravy, mashed potatoes and onion rings

BEEF BURGER (D, E, G, M, S)

Served in a brioche bun with burger sauce, tomato, red onion, lettuce and fries

FISH PIE (CR, E, D, F, G, M)

Salmon, smoked haddock, cod and prawn in a dill cream sauce with brown crab mash and winter greens

FALAFEL AND SPINACH BURGER (M, S)

Flat mushroom, chilli jam, tomato, red onion and lettuce

AUBERGINE PARMIGIANA (D, S)

With tomato sauce, rocket and parmesan salad
Vegan option available



This year, the Reserve plays host to our first ever festive light trail: Port Lympne Illuminated. Discover the magic as you explore this brand-new experience.

DESSERTS

DOUBLE CHOCOLATE CHIP BROWNIE (D, E, G, SY)

With honeycomb ice cream
Vegan gluten free option available

BAKED VANILLA CHEESECAKE (D, G)

With blackberry compôte

STICKY TOFFEE PUDDING

 (D, E, G)

With salted caramel sauce and vanilla ice cream

APPLE AND CINNAMON CRUMBLE (D, G)

With vanilla custard
Vegan option available



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.

GUSBOURNE BRUT RESERVE 2021

175ml 12 | 750ml 65

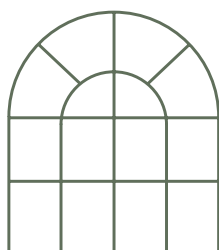
A mix of cherry and strawberry, which develops into fresh pastry notes with a touch of cinnamon and spice.

ALLERGENS:  VEGETARIAN  VEGAN

Some of our dishes are vegetarian/vegan or contain the following allergens:

C - CELERY, CR - CRUSTACEAN, E - EGGS, D - DAIRY, F - FISH, G - GLUTEN, L - LUPIN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY

Some dishes may contain traces of allergens, if you require further information please ask a member of the team. Please be sure to let us know of any allergies or dietary requirements at the time of ordering. 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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