

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

GARDEN BOARD (G, SS)

Served with rosemary focaccia, red pepper hummus and baba ghanoush

HAM HOCK TERRINE (G, M, S)

With spiced apple chutney and focaccia croute

PRAWN AND SMOKED SALMON RILLETTE (CR, D, F, G, S)

With fennel and beetroot salad

ROASTED VINE TOMATO AND RED PEPPER SOUP

  (G)

With basil pesto and focaccia

HERITAGE BEETROOT SALAD

  (M, N, S)

With vegan 'feta' cheese, spiced nuts and seeds and a citrus dressing

LARGE PLATES

SIRLOIN OF BEEF (D, E, G, S)

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

ROAST CHICKEN BREAST

(D, E, G, N, S)

Served with sage and pork stuffing, roast potatoes, roast cauliflower cheese purée, seasonal vegetables and yorkshire pudding

PORCHETTA (D, E, G, S)

Slow cooked rolled pork belly, roast cauliflower cheese purée, roast potatoes, seasonal vegetables and yorkshire pudding

BUTTERNUT SQUASH AND NUT ROAST (N)

Served with roast potatoes and seasonal vegetables

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

With salmon, smoked haddock, cod and prawn in a dill cream sauce with winter greens

SWEET POTATO AND CHICKPEA BURGER (M, S)

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

BEEF BURGER (D, E, G, S)

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



SIDES

ROAST POTATOES 5

FRIES 5

LEAF SALAD (M, S) 5

With citrus dressing

TENDERSTEM BROCCOLI 5

DESSERTS

DOUBLE CHOCOLATE CHIP BROWNIE (D, E, G, N, S)

With honeycomb ice cream
Vegan option available

APPLE AND CINNAMON CRUMBLE (D, E, G)

With vanilla ice cream
Vegan option available

BAKED VANILLA CHEESECAKE (D, E, G)

With blackberry compôte

STICKY TOFFEE PUDDING (D, E, G, N)

With salted caramel sauce, caramelized hazelnut praline and vanilla ice cream

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.

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.

SIGNATURE COCKTAILS

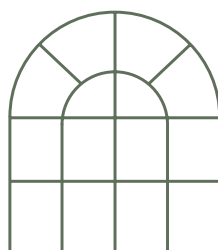
LIMONCELLO SPRITZ | 12.5

Limoncello, prosecco, soda

SPICY MARGARITA | 14

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





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