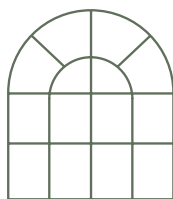




LUNCH
SERVED

12pm - 3pm
Mon - Sat



the garden room

restaurant and bar



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

CIABATTA SANDWICHES

*All ciabatta sandwiches
are served with mixed
leaves and crisps*

MOZZARELLA (D, E, G, M, S) 16

With rocket, tomato
and basil mayonnaise

Vegan mozzarella option available

GRILLED PROVENÇALE VEGETABLES (G, M, S) 16

With rocket, courgette
and basil pesto and feta

SMOKED BACON (E, G, M, S) 16

With butter lettuce,
tomato and mayonnaise

SALT BEEF 'REUBEN' (D, E, G, M, S) 17

With sauerkraut, gherkin, Swiss
cheese and Dijon mayonnaise

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

GARDEN BOARD (to share) 12

  (G, SS)

Served with rosemary focaccia, red
pepper hummus and baba ghanoush

BEEF BURGER (D, E, G, M, S) 23

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

SWEET POTATO AND CHICKPEA BURGER 19

  (M, S)

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

PRAWN AND SMOKED SALMON RILLETTE (D, F, G, M, S) ... 18

Served on grilled sourdough with
rocket and radish salad, honey
and mustard dressing

CHICKEN CAESAR SALAD 23

(D, E, G)

Served with baby gem and
focaccia crouton with a garlic
and parmesan dressing



SIDES

FRIES 5

MIXED SALAD (M, S) 5

With a citrus dressing

DESSERTS

ICE CREAM AND SORBET SELECTION (3 scoops) 8

Ice cream:

Vanilla  (D)

Chocolate  (D, SY)

Strawberry  (D)

Vanilla   (D)

Honeycomb   (SY)

Sorbet:

Mango, Lemon, Raspberry  

DOUBLE CHOCOLATE CHIP BROWNIE (D, E, G, N, S) 9

With honeycomb icecream

Vegan option available

STICKY TOFFEE PUDDING (D, E, G, N) 9

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

BAKED VANILLA CHEESECAKE (D, E, G) 9

With blackberry compôte

APPLE AND CINNAMON CRUMBLE (D, E, G) 9

With vanilla ice cream

Vegan option available

SIGNATURE COCKTAILS

LIMONCELLO SPRITZ | 12.5

Limoncello, prosecco, soda

SPICY MARGARITA | 14

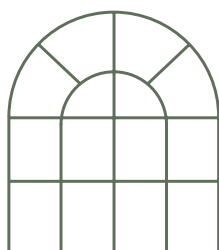
*Reposado tequila, Ancho
Reyes chilli liqueur, lime,
agave, chilli salt*

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.



the garden room
restaurant and bar

