

the garden room

restaurant and bar



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

GARDEN BITES

- ROSEMARY FOCACCIA** (V) (VG) (G) 4
Homemade rosemary focaccia
- THE GARDEN BOARD** (to share) 12
(V) (VG) (G)
Rosemary focaccia, red pepper hummus,
baba ghanoush
- CUMBERLAND CHIPOLATAS** (G, M, S) 7
With a honey and grain mustard glaze
- NOCELLARA OLIVES** (V) (VG) 6
Sicilian green olives with a buttery flavour
- ROASTED VINE TOMATO
AND RED PEPPER SOUP** (V) (VG) (G, N) ... 9
With basil pesto and focaccia
- BBQ CHICKEN WINGS** (D, E, M, S) 11
With crispy onions and grain
mustard mayonnaise
- HAM HOCK TERRINE** (G, M, S) 10
With spiced apple chutney
and focaccia croute
- PRAWN AND SMOKED
SALMON RILLETTTE** (CR, D, F, S) 11
With fennel and beetroot salad
- HERITAGE BEETROOT SALAD** 9
(V) (VG) (N)
Served with vegan 'feta' cheese, spiced
nuts and a seeds, citrus dressing



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** (C, S) 26
Slow cooked rolled pork belly,
smoked sausage cassoulet with gremolata
- ROASTED BUTTERNUT
SQUASH AND SAGE TART** (V) (VG) (S) .. 23
With mushroom purée and winter greens
- GARLIC BUTTER,
CHICKEN KIEV** (D, E, G, S) 23
Served with fries, rocket
and parmesan salad
- CUMBERLAND
SAUSAGE RING** (D, G, S) 23
Served with red pepper and onion gravy,
creamed potatoes and onion rings
- FISH PIE** (CR, D, E, F, G, M) 26
With salmon, smoked haddock,
cod and prawn in a dill cream sauce
with and winter greens



GRILL

- DUO OF AGED BEEF** (C, D, E, S) 37
5oz Sirloin and braised shin cottage pie,
with celeriac purée, tenderstem broccoli
and mushroom sauce
- SWEET POTATO AND
CHICKPEA BURGER** (V) (VG) (M, S) 19
Served with portabello mushroom,
butter lettuce, beef tomato, tomato
chutney and fries
- BEEF BURGER** (D, E, G, S) 23
Served in a brioche bun with smoked
cheese, garlic mayonnaise, chorizo jam,
butter lettuce, beef tomato and fries



SIDES

- FRIES** (V) (VG) 5
- LEAF SALAD** (V) (VG) (M, S) 5
With citrus dressing
- TENDERSTEM BROCCOLI** (V) (VG) 6

DESSERTS

- ICE CREAM AND
SORBET SELECTION** (3 scoops) 8
Ice cream:
Vanilla (V) (D)
Chocolate (V) (D, SY)
Strawberry (V) (D)
Vanilla (V) (VG)
Honeycomb (V) (VG) (SY)
Sorbet: Mango, Lemon, Raspberry (V) (VG)
- DOUBLE CHOCOLATE
CHIP BROWNIE** (V) (D, E, G, N, S) 9
With honeycomb ice cream
Vegan option available
- STICKY TOFFEE
PUDDING** (V) (D, E, G, N) 9
With salted caramel sauce, caramelised
hazelnut parline and vanilla ice cream
- BAKED VANILLA
CHEESECAKE** (V) (D, E, G) 9
With blackberry compôte
- APPLE AND
CINNAMON CRUMBLE** (V) (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*

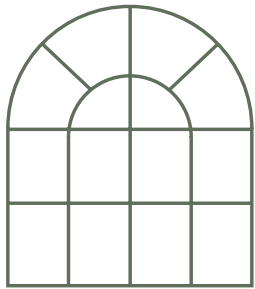


ALLERGENS: (V) VEGETARIAN (VG) VEGAN

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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