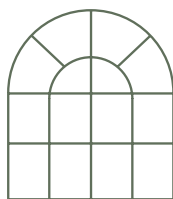




SERVED
MON - SUN



the garden room

restaurant and bar

2 COURSES 28*

3 COURSES 32*

**A valid Port Lympne
Illuminated 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 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
and focaccia croute



SIGNATURE COCKTAILS

POINSETTIA | 14

*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, F, 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 smoked cheese, 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
and winter greens

FALAFEL AND SPINACH BURGER (M, S)

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

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)

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 ice cream
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

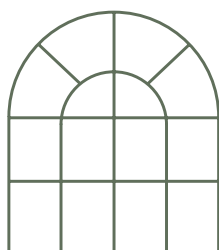
*A mix of cherry and strawberry,
which develops into fresh
pastry notes with a touch of
cinnamon and spice.*

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.



the garden room
restaurant and bar

