

# the garden room

restaurant and bar

2 COURSES ..... 37\*

3 COURSES ..... 44\*

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

## STARTERS

### TOASTED FOCACCIA **V** **VG** (G, SS)

Served with red pepper hummus, sun-dried tomato and black olives

### HAM HOCK TERRINE (G, M, S)

With apple and fig chutney and focaccia croûte

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

With fennel and beetroot salad

### LEEK AND POTATO SOUP **V** (D, G)

With spring onion and chive potato salad

### HERITAGE BEETROOT SALAD **V** **VG** (M, N, S)

With vegan 'feta' cheese, spiced nuts and seeds and a 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.*

## 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 **V** **VG** (N)

Served with roast potatoes and seasonal vegetables

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

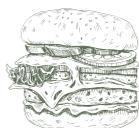
With salmon, smoked haddock, cod and prawn in a dill cream sauce with winter greens

### SWEET POTATO AND CHICKPEA BURGER **V** **VG** (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 **V** **VG** ..... 5

### FRIES **V** **VG** ..... 5

### LEAF SALAD **V** **VG** (M, S) ..... 5

With citrus dressing

### TENDERSTEM BROCCOLI **V** **VG** 5

## DESSERTS

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

With honeycomb ice cream  
*Vegan option available*

### APPLE AND CINNAMON CRUMBLE **V** (D, E, G)

With vanilla ice cream  
*Vegan option available*

### BAKED VANILLA CHEESECAKE **V** (D, E, G)

With blackberry compôte

### STICKY TOFFEE PUDDING **V** (D, E, G, N)

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

## SIGNATURE COCKTAILS

### LIMONCELLO SPRITZ | 12.5

*Limoncello, prosecco, soda*

### SPICY MARGARITA | 14

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

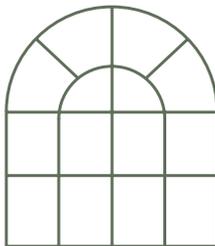
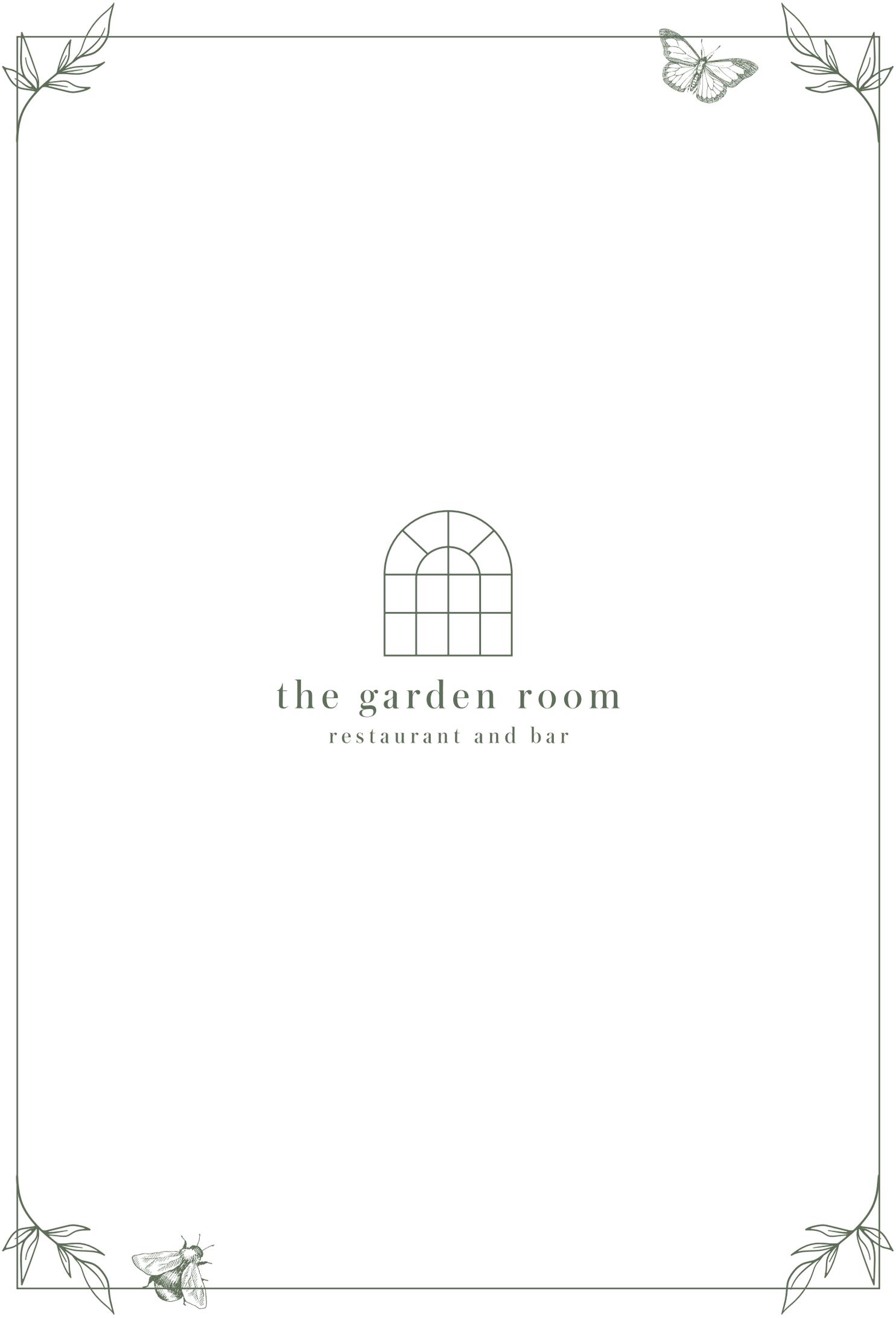


ALLERGENS: **V** VEGETARIAN **VG** VEGAN

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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