

# 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, S) ..... 6  
Homemade with olive oil and balsamic
- TOASTED FOCACCIA** (V) (VG) (G, SS) ..... 9  
With red pepper hummus, sun-dried tomato and black olives
- 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
- LEEK AND POTATO SOUP** (V) (D, G) ..... 9  
With spring onion and chive potato salad
- BBQ CHICKEN WINGS** (E, G, M, S) ..... 11  
With crispy onions and grain mustard mayonnaise
- HAM HOCK CROQUETTES** (D, E, G) ..... 10  
With Ras El hanout and apple purée
- PRAWN AND SMOKED SALMON RILLETTE** (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



## MAINS

- PORCHETTA** (C, S) ..... 26  
Slow cooked rolled pork belly, smoked sausage cassoulet with gremolata
- ROASTED BUTTERNUT SQUASH AND SAGE TART** (V) (VG) (G, 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
- BRAISED BEEF RAGU** (D, E, G, S) ..... 24  
Served with fresh pappardelle and aged parmesan
- 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 praline 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*



## 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.*



## SIGNATURE COCKTAILS

**LIMONCELLO SPRITZ | 12.5**

*Limoncello, prosecco, soda*

**SPICY MARGARITA | 14**

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

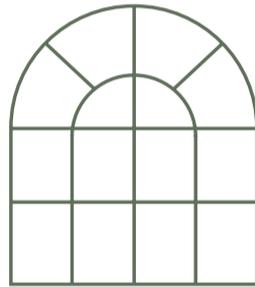
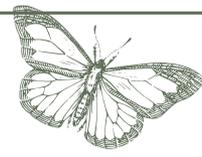


ALLERGENS: (V) VEGETARIAN (VG) VEGAN

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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