



# 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** (V) (D, E, G, M, S) ..... 16

With rocket, tomato and basil mayonnaise

*Vegan mozzarella option available*

**GRILLED PROVENÇALE VEGETABLES** (V) (VG) (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



**TOASTED FOCACCIA** (V) (VG) (G, SS) 9

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

**BEEF BURGER** (D, E, G, S) ..... 23

Served in a brioche bun with smoked cheese, garlic mayonnaise, BBQ pulled pork, butter lettuce, beef tomato and fries

**PUMPKIN, QUINOA AND SPINACH BURGER** ..... 19

(V) (VG) (M, S)

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

**SALMON GRAVLAX** (D, F, G, M, S)..... 18

Lightly cured salmon with dill served on toasted sourdough with pickled cucumber and feta dressing

**CHICKEN CAESAR SALAD** ..... 23 (D, E, G)

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



## SIDES

**FRIES** (V) (VG) ..... 5

**MIXED SALAD** (V) (VG) (M, S) ..... 5

With a citrus dressing

## 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, caramelized hazelnut praline and vanilla ice cream

**BAKED VANILLA CHEESECAKE** (V) (D, E, G) ..... 9

With blackberry compôte

**LEMON POSSET** (V) (D, G) ..... 9

Served with Yorkshire rhubarb and pistachio shortbread



## 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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