



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



ANDELUNA 'RAICES', MALBEC 2025

175ml 12 | 250ml 16.5
750ml | 43

A mix of ripe plum and wild blueberries through to a fruity finish.

GAVI DEL COMUNE DI GAVI 2023

175ml 13 | 250ml 17
750ml | 49

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

PORT LYMPNE 50TH ANNIVERSARY COCKTAIL | 14.5

Grand Marnier, Cognac, sugar, Angostura bitters, Gusbourne Brut 2018



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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