



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

SALMON GRAVLAX (D, F, M, S)

Lightly cured salmon with dill, pickled cucumber and feta dressing

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

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

PUMPKIN, QUINOA AND SPINACH 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, garlic mayonnaise, BBQ pulled pork, 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

LEMON POSSET (V) (D, G)

Served with Yorkshire rhubarb and pistachio shortbread

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

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.

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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