

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
- CALAMARI** (D, E, MO) 12
Served with chilli, spring onion and lime mayonnaise
- HAM HOCK CROQUETTES** (D, E, G) 10
With Ras El hanout and apple purée
- SALMON GRAVLAX** (F, S, M, D) 12
Lightly cured salmon with dill with pickled cucumber and feta dressing
- HERITAGE BEETROOT SALAD** 9
(V) (VG) (N)
Served with vegan 'feta' cheese, spiced nuts and a seeds, citrus dressing



MAINS

- BOURBON GLAZED HAM HOCK** (E, M, S) 23
With chunky chips, fried duck egg and pineapple pickle
- 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
- LAMB RUMP** (D, M, S) 29
Served with purple sprouting broccoli, green sauce and dauphinoise potatoes
- FISH PIE** (CR, D, E, F, G, M) 26
Salmon, smoked haddock, cod and prawn in a dill cream sauce served with winter greens
- BRAISED BEEF RAGU** (D, E, G, S) 24
Served with fresh pappardelle and aged parmesan
- PUMPKIN, QUINOA AND SPINACH 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, BBQ pulled pork, 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
- LEMON POSSET** (V) (D, G) 9
Served with Yorkshire rhubarb and pistachio shortbread



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

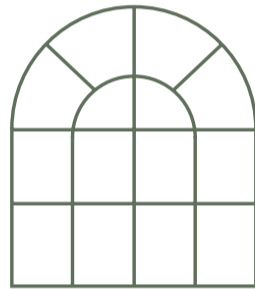


ALLERGENS: (V) VEGETARIAN (VG) VEGAN

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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