



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 (D, E, G, M, S) 16

With rocket, tomato and basil mayonnaise

Vegan mozzarella option available

GRILLED PROVENÇALE VEGETABLES (G, M, S) 16

With rocket, feta, courgette and basil pesto

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

125ml 9.5 | 175ml 12.5
750ml | 43

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

GAVI DEL COMUNE DI GAVI 2023

125ml 10 | 175ml 13
750ml | 49

A mix of white peach and pear with hints of fresh lime and gooseberry.



LARGE PLATES

ROSEMARY FOCACCIA 9

(G, S, SS)

Homemade focaccia served with olive oil, balsamic vinegar and red pepper hummus

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 20

(M, S)

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

SALMON FILLET (F, S) 26

Served with a warm salad of rocket, sweet peppers, artichoke hearts, red onions, cannellini beans in a balsamic and herb dressing

CHICKEN CAESAR SALAD 23
(D, E, G)

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



SIDES

FRIES 5

MIXED LEAVES (M, S) 5

With a citrus dressing

SWEET POTATO WEDGES 6



DESSERTS

CHOCOLATE AND CARAMEL TART (D, E, G, SY) 11

With cocoa nib tuille and raspberry sorbet
Vegan option available

KENTISH SUMMER BERRY PUDDING (D, G) 10

Served with clotted cream

VANILLA AND COCONUT CHEESECAKE (D, E, G) 10

With passionfruit and mango salsa

ICE CREAM AND SORBET SELECTION (3 scoops) 8

Ice cream:

Vanilla (E, G)

Chocolate (D, SY)

Strawberry (D)

Vanilla

Honeycomb (SY)

Sorbet:

Mango, Lemon, Raspberry



SIGNATURE COCKTAILS

PORT LYMPNE 50TH ANNIVERSARY COCKTAIL | 14.5

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

ALLERGENS: VEGETARIAN 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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