

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, SS)... 9
Homemade focaccia served with olive oil, balsamic vinegar and red pepper hummus
- CRISPY CHICKEN BITES** (G, S, SY) 9
With gochujang glaze and kimchi
- CUMBERLAND CHIPOLATES** (G, M, S) 7
With honey and grain mustard glaze
- VEGETABLE GYOZA** (V) (VG) (G, SS, SY) 11
Sweet chilli dipping sauce
- NOCELLARA OLIVES** (V) (VG) 6
Sicilian green olives with a buttery flavour

STARTERS

- SALT BEEF** (D, E, G, M) 11
Served with green bean and radish salad, crispy onions, honey and mustard dressing
- CALAMARI** (D, E, MO) 12
Crispy fried squid with chilli, spring onion and lemon mayonnaise
- SALMON GRAVLAX** (D, F, M, S) 12
Lightly cured salmon with dill, served with pickled cucumber and feta dressing
- SWEETCORN AND COURGETTE FRITTER** (V) (VG) (SS) 9
Served with baba ghanoush and mint and coriander dressing
- MARINATED HERITAGE TOMATOES** 11 (V) (VG) (S, SS)
Served with whipped plant-based Boursin and toasted seeds

SIGNATURE COCKTAILS

PORT LYMPNE 50TH ANNIVERSARY COCKTAIL | 14.5

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




MAINS

- SEARED TUNA STEAK** (F, G, S, SY) 29
Served with egg noodle ramen, with mangetout, spring onions and cucumber
- 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
- CHICKEN SCHNITZEL** (D, E, G, S) 24
Served with garlic butter caper sauce, fries and rocket parmesan salad
- HONEY GLAZED HAM HOCK** (E, F, G, M, S) 24
With fried hen egg and pineapple chutney
- SLOW COOKED BBQ BEEF** (D, S) 26
Served with rosti potato cake with a chimichurri dressing
- LAMB RUMP** (D, F, M, S) 27
Served with leek fondue, green sauce, cherry tomatoes and tarragon lamb sauce
- SALMON FILLET** (F, S) 24
Served with a warm salad of rocket, sweet peppers, artichoke hearts, red onions, cannellini beans in a balsamic and chimichurri dressing
- PUMPKIN, QUINOA AND SPINACH BURGER** (V) (VG) (M, S) .. 20
Served with portobello mushroom, butter lettuce, beef tomato, tomato chutney and fries
- BAKED AUBERGINE** (V) (VG) (G, M, S) 19
Stuffed with plant-based feta and mixed grains, with a tomato, red pepper, parsley and mint dressing

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.




SIDES

- FRIES** (V) (VG) 5
- SWEET POTATO WEDGES** (V) (VG) 7
- NEW POTATOES** (V) (VG) (D, S) 7
With lemon and caper butter
- MIXED LEAVES** (V) (VG) (M, S) 5
With citrus dressing
- ROCKET AND PARMESAN** (V) (D, S) 6
With balsamic glaze
- MARINATED TOMATOES** (V) (VG) (S) 7
With basil pesto
- TENDERSTEM BROCCOLI** (V) (VG) 7
- ROASTED HISPI CABBAGE** (V) (VG) 7
With sriracha

DESSERTS

- VANILLA AND COCONUT CHEESECAKE** (D, E, G) 10
Served with passion fruit and mango salsa
- CHOCOLATE AND CARAMEL TART** (V) (D, E, G, SY) 11
Served with cocoa nib tuille and raspberry sorbet
Vegan option available
- KENTISH SUMMER BERRY PUDDING** (V) (D, G) 10
Served with clotted cream
- ICE CREAM AND SORBET SELECTION (3 scoops)** 8
Ice cream:
Vanilla (V) (E, G)
Chocolate (V) (D, SY)
Strawberry (V) (D)
Vanilla (V) (VG)
Honeycomb (V) (VG) (SY)
Sorbet: Mango, Lemon, Raspberry (V) (VG)

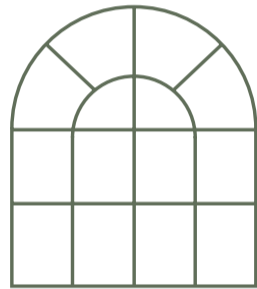
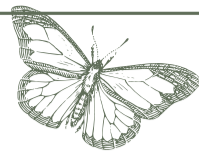


ALLERGENS: (V) VEGETARIAN (VG) VEGAN

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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