



# 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

## LARGE PLATES

## DESSERTS

### ROSEMARY FOCACCIA **V** **VG** (G, S, SS)

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

### SALT BEEF SALAD (D, E, G M)

Served with green beans, radish and frisée, crispy onions, honey and mustard dressing

### SALMON GRAVLAX (D, F, M, S)

Lightly cured salmon with dill served with pickled cucumber and feta dressing

### SWEETCORN AND COURGETTE FRITTER **V** **VG** (SS)

With baba ghanoush, mint and coriander dressing

### MARINATED HERITAGE TOMATOES **V** **VG** (S, SS)

Served with whipped plant-based Boursin and toasted seeds

## SIDES

### ROAST POTATOES **V** **VG** ..... 5

### FRIES **V** **VG** ..... 5

### MIXED LEAVES **V** **VG** (M, S) ..... 5

With citrus dressing

### TENDERSTEM BROCCOLI **V** **VG** 6

### SIRLOIN OF BEEF (E, G, S)

Served with roast potatoes, seasonal vegetables, red wine sauce and yorkshire pudding

### ROAST CHICKEN BREAST (E, G, S)

Served with pork and sage stuffing, roast potatoes, seasonal vegetables and yorkshire pudding

### BUTTERNUT SQUASH AND COURGETTE NUT ROAST **V** **VG** (N)

Served with roast potatoes and seasonal vegetables

### SALMON FILLET (F, S)

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

### CHICKEN CAESAR SALAD (D, E, G)

With baby gem, focaccia crouton, with a garlic and parmesan dressing

### 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



### CHOCOLATE AND CARAMEL TART **V** (D, E, G, SY)

With cocoa nib tuille and raspberry sorbet

*Vegan option available*

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

Served with passionfruit and mango salsa

### KENTISH SUMMER BERRY PUDDING **V** (D, G)

Served with clotted cream

### ICE CREAM AND SORBET SELECTION (3 scoops)

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**

## 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.*

## 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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