

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

ROSEMARY FOCACCIA (G, S, SS)

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

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

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

MARINATED HERITAGE TOMATOES (S, SS)

Served with whipped plant-based Boursin and toasted seeds



SIDES

ROAST POTATOES 5

FRIES 5

MIXED LEAVES (M, S) 5

With citrus dressing

TENDERSTEM BROCCOLI 6

SIGNATURE COCKTAIL

PORT LYMPNE 50TH ANNIVERSARY COCKTAIL | 14.5

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



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 (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 (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

DESSERTS

CHOCOLATE AND CARAMEL TART (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 (D, G)

Served with clotted cream

ICE CREAM AND SORBET SELECTION (3 scoops)

Ice cream:

Vanilla  (D)

Chocolate  (D, SY)

Strawberry  (D)

Vanilla   (D)

Honeycomb   (SY)

Sorbet:

Mango, Lemon, Raspberry  

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

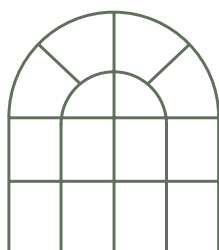
*A mix of white peach and
pear with hints of fresh
lime and gooseberry.*

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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