



The beautifully restored
Garden Room was originally
the mansion's stable yard.

the garden room

restaurant and bar

GARDEN BITES

- ROSEMARY FOCACCIA** (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 CHIPOLATAS** (G, M, S) 7
With honey and grain mustard glaze
- VEGETABLE GYOZA** (G, SS, SY) 11
Sweet chilli dipping sauce
- NOCELLARA OLIVES** 6
Sicilian green olives with a buttery flavour

STARTERS

- SALT BEEF** (D, E, G, M, S) 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** (SS) 9
Served with baba ghanoush and mint and coriander dressing
- MARINATED HERITAGE TOMATOES** 11
 (S, SS)
Served with whipped plant-based Boursin and toasted seeds

SIGNATURE COCKTAIL

PORT LYMPNE 50TH ANNIVERSARY COCKTAIL | 14.5

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

WINE OF THE SEASON

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.

MAINS

- SEARED TUNA STEAK** (F, G, S) 29
Served with soft tortillas, avocado, sweetcorn salsa and coriander dressing, with fries
- BEEF BURGER** (D, E, G, S) 25
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) 26
Served with garlic butter caper sauce, fries and rocket parmesan salad
- HONEY GLAZED HAM HOCK** (E, F, G, M) 28
With fried hen egg, fries and pineapple chutney
- SLOW COOKED BBQ BEEF** (D, S) 26
Served with rosti potato cake with a chimichurri dressing
Recommended with a side of tender stem broccoli
- LAMB RUMP** (D, F, M, S) 27
Served with leek fondue, green sauce, cherry tomatoes and tarragon lamb sauce
Recommended with a side of new potatoes
- SALMON FILLET** (F, S) 26
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** (M, S) .. 22
Served with portobello mushroom, butter lettuce, beef tomato, tomato chutney and fries
- BAKED AUBERGINE** (G, M, S) 22
Stuffed with plant-based feta and mixed grains, grilled hispi cabbage, with a tomato, red pepper, parsley and mint dressing

SIDES

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

DESSERTS

- VANILLA AND COCONUT CHEESECAKE** (D, E, G) 10
Served with passion fruit and mango salsa
- CHOCOLATE AND CARAMEL TART** (D, E, G, SY) 11
Served with cocoa nib tuille and raspberry sorbet
Vegan option available
- KENTISH SUMMER BERRY PUDDING** (D, G) 10
Served with clotted cream

SPIRITED SWEETS

COLONEL, LEMON SORBET... 12 Served with Absolut Vodka (S)

SGROPPINO, RASPBERRY SORBET... 12 Served with prosecco (S)

AFFOGATO, VANILLA ICE CREAM... 7 Served with espresso (D)

ICE CREAM AND SORBET SELECTION (3 scoops) 9

Ice cream:
Vanilla (D)
Chocolate (D, SY)
Strawberry (D)
Vanilla
Honeycomb (SY)

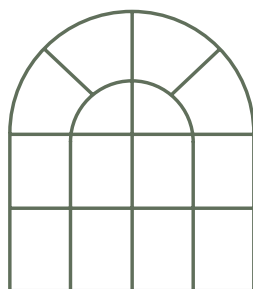
Sorbet: Mango, Lemon, Raspberry

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.



the garden room
restaurant and bar

