

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

the garden room

restaurant and bar

STARTERS

- ROSEMARY FOCACCIA**  (D, SS) 15
Homemade with garlic and tomato served with whipped feta, red pepper and baba ghanoush (*to share*)
- STICKY PORK BELLY** (D, F, G, S) 12
Served with soy and chilli caramel, pickled red pepper, carrot and red onion salad, coriander and cucumber yoghurt
- CRISPY HEN'S EGG** (D, E, G) 12
With chorizo and wild mushroom ragu, apple and quince
- SALMON GRAVLAX** (D, F, G, M, S) 12
Lightly cured salmon with dill served with beetroot and apple chutney, rye bread and cucumber yoghurt
- CAULIFLOWER VELOUTÉ**  (D, G) 10
Served with onion bhaji, coriander pesto and grilled focaccia
Vegan option available
- HERITAGE BEETROOT**   (S, SS) 11
Served with red pepper and sun-dried tomato hummus, chimichurri and toasted seeds

WINES OF THE SEASON

SIMPSONS WINE ESTATE,
CHARDONNAY,
GRAVEL CASTLE 2024

125ml 13 | 175ml 16 | 750ml 60

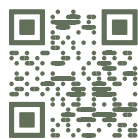
*Crisp and fruity with citrus
and a zesty, flinty finish.*

BODEGAS ONDARRE, GRAN
RESERVA, RIOJA 2019

125ml 13 | 175ml 16 | 750ml 50

*Elegant and smooth, with rich
fruity flavours and hints of spice.*

SCAN FOR ALLERGEN
INFORMATION
OF OUR DISHES



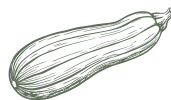
ALLERGENS:  VEGETARIAN  VEGAN

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

MAINS

- BEEF BURGER** (D, E, G, M, S) 25
Served in a brioche bun with smoked cheese, candied bacon, chipotle butter, lettuce, red onion, beef tomato and fries
- ROAST CHICKEN AND MUSHROOM RISOTTO** (D, E, S) 27
Chicken and tarragon ballotine with mushroom, pancetta and red wine risotto
- ROAST LAMB RUMP** (D, F, G, M, S) 31
With a herb crust, creamed spinach, dauphinoise potatoes, green sauce, caper and red wine shallot sauce
- GRILLED PORK T-BONE** (D, M, S) 29
Served with apple purée, watercress, sweet potato wedges and a wholegrain mustard cider sauce
- 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
- STEAMED MUSSELS** (D, G, MO, S) 21
Served with tomato vodka sauce, black olive, basil and a garlic butter ciabatta roll
- PUMPKIN, QUINOA AND SPINACH BURGER**  (D, G, M, S) 24
Served with portobello mushroom, creamed spinach, butter lettuce, red onion, beef tomato and fries
Vegan option available
- ROAST CROWN PRINCE SQUASH**   (N, S) 23
Served with tomato vodka sauce, sweet red peppers, artichoke hearts, red onions, cannellini beans and hazelnut romesco sauce



SIGNATURE COCKTAIL

SPICY MARGARITA | 14.5

*Reposado Tequila, Ancho
Reyes Chili Liqueur, lime,
agave, chilli salt*



SIDES

- FRIES**   5
- GREEN BEANS**   6
With thyme and shallot
- CREAMED GRUYERE SPINACH**  (D, G) 7
- SWEET POTATO WEDGES**   7

DESSERTS

- CHOCOLATE AND SALTED CARAMEL TART**  (D, E, G, SY) 11
Served with cocoa nib tuile and honeycomb ice cream
- BUTTERMILK PANNA COTTA** (D, G) 10
Served with vanilla poached plum compote, and fennel seed shortbread
- STICKY TOFFEE PUDDING**  (D, E, G, N) 10
Served with candied walnuts, caramel sauce and clotted cream ice cream
Vegan option available
- AFFOGATO**  (D) 7
Served with vanilla ice cream and espresso
Vegan option available



AFTER DINNER COFFEES

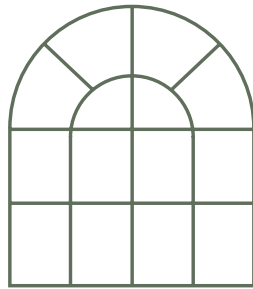
ESPRESSO MARTINI | 13
*Espresso, vodka, sugar syrup,
coffee liqueur*

IRISH COFFEE | 9.5
With Jameson whiskey

IRISH CREAM | 9.5
With Baileys



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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