



LUNCH
SERVED

12pm - 3pm
Mon - Sat



the garden room

restaurant and bar



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



CIABATTA SANDWICHES

*All ciabatta sandwiches
are served with mixed
leaves and crisps.*

MOZZARELLA (D, E, G, M, S) 16

With rocket, tomato
and basil mayonnaise

Vegan mozzarella option available

GRILLED PROVENÇALE VEGETABLES (G, M, S) 16

With rocket, feta, courgette
and basil pesto

SMOKED BACON (E, G, M, S) 16

With butter lettuce,
tomato and mayonnaise

SALT BEEF 'REUBEN' (D, E, G, M, S) 17

With sauerkraut, gherkin, Swiss
cheese and Dijon mayonnaise

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.*

LARGE PLATES

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



PUMPKIN, QUINOA AND SPINACH BURGER 24

 (D, G, M, S) *Vegan option available*

Served with portobello mushroom,
creamed spinach, butter lettuce,
red onion, beef tomato and fries

STEAMED MUSSELS (D, G, MO, S) 21

Served with tomato vodka sauce,
black olive, basil, with a garlic
butter ciabatta roll

CHICKEN CAESAR SALAD 23 (D, E, G)

Served with baby gem and
focaccia crouton with a garlic
and parmesan dressing



SIDES

FRIES 5

SWEET POTATO WEDGES 7

DESSERTS

CHOCOLATE AND SALTED CARAMEL TART (D, E, G, SY) 11

With cocoa nib tuile
and honeycomb ice cream

BUTTERMILK PANNA COTTA (D, E, G) 10

With a vanilla poached plum
compote, and fennel seed shortbread

STICKY TOFFEE PUDDING (E, D, G, N) 10

With candied walnuts, caramel sauce,
clotted cream ice cream
Vegan option available

AFFOGATO (D) 7

Vanilla ice cream and espresso
Vegan option available

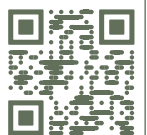


SIGNATURE COCKTAIL

SPICY MARGARITA | 14.5

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

SCAN FOR
ALLERGEN
INFORMATION
OF OUR DISHES

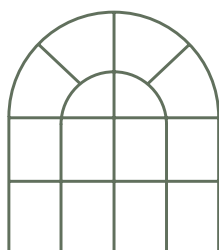


ALLERGENS:  VEGETARIAN  VEGAN

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

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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