

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 **V** (D, SS)

Homemade with garlic and tomato served with whipped feta, red pepper and baba ghanoush *(to share)*

CAULIFLOWER VELOUTÉ **V** (D, G)

Served with onion bhaji, coriander pesto and grilled focaccia
Vegan option available

STICKY PORK BELLY (D, F, G, S)

With soy and chilli caramel, pickled red pepper, carrot and red onion salad and coriander cucumber yoghurt

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

Lightly cured salmon with dill, beetroot and apple chutney, served with rye bread and cucumber yoghurt



SIDES

ROAST POTATOES **V** **VG** 5

FRIES **V** **VG** 5

GREEN BEANS **V** **VG** 6

With thyme and shallot

SIGNATURE COCKTAIL

SPICY MARGARITA | 14.5

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

LARGE PLATES

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

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

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

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

BUTTERNUT SQUASH COURGETTE AND 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 chimichurri dressing

CHICKEN CAESAR SALAD (D, E, G)

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

PUMPKIN, QUINOA AND SPINACH BURGER **V** (D, G, M, S)

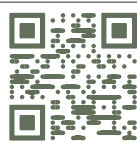
Vegan option available

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

BEEF BURGER (D, E, G, M, S)

Served in a brioche bun with smoked cheese, candied bacon, chipotle butter, lettuce, red onion, beef tomato and fries

SCAN FOR
ALLERGEN
INFORMATION
OF OUR DISHES



DESSERTS

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

With cocoa nib tuile and honeycomb ice cream

BUTTERMILK PANNA COTTA (D, E, G)

With a vanilla poached plum compote and fennel seed shortbread

STICKY TOFFEE PUDDING **V** (D, E, G, N)

With candied walnuts, caramel sauce, clotted cream ice cream

Vegan option available

AFFOGATO **V** (D)

Vanilla ice cream and espresso

Vegan option available



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

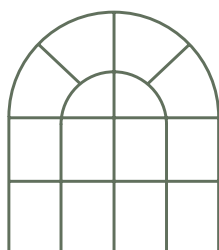
*Elegant and smooth, with rich
fruity flavours and hints of spice.*

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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