



the garden room

restaurant and bar

garden bites

gordal olives	4	madon rock oysters 3 each	marinated peppers, mirin & soft herb pickle	4
wild bread sourdough & homemade focaccia, seaweed butter	3 pp	cheese croquettes, roast garlic mayonnaise	crudities, coriander hummus, baba ghanoush	6

small plates

white onion velouté, trompette mushrooms, autumn truffle	7
sticky sesame pork belly, chilli caramel, kohlrabi remoulade, apple and vanilla puree	8
whipped goats cheese, slow roasted squash, candied hazelnut, sage, rye bread	12
tuna sashimi, avacado, soy & mirin dressing, orange, tobiko caviar	9
cornish mackerel, damson, apple & new potato salad	8

large plates

wild seabass fillet, octopus, smoked pancetta & tomato ragu, saffron aioli	21
cod fillet, nut crust, cider braised leeks & fennel, mussels and pink grapefruit butter sauce	19
roast cauliflower, red lentil dahl, courgette pesto, pine nut & raisin	16
romney marsh lamb, confit garlic, broccoli and pearl barley risotto	21
aged ribeye steak, watercress, slow roasted tomato, skin on fries, bearnaise sauce	26
longland farm chicken, creamed potatoes, sweetcorn, cep pureé, girolles, cavolo nero	23

desserts

pistachio cake, blackberries, chocolate sorbet	7	seasonal crumble, clotted cream ice cream & vanilla custard	7
vanilla cheesecake, mango, passionfruit, hazelnut	7	marinated pineapple, coconut mousse, aqua faba meringue	7
chocolate & amaretto torte, orange, crème fraiche	7	kentish cheese selection, quince, celery, apple, crackers	9

chef's corner

Our menu changes on a regular basis to reflect what is fresh, available and seasonal.

Our fruit and vegetable are grown on our own farm at Walmestone here in Kent.

Locally sourced fish reflecting the day boat catch.

Seasonal crumble with fruits sourced from our grounds at Port Lympne Hotel & Reserve and Howletts Wild Animal Park

sides 4.50

tenderstem broccoli, almonds, capers

dressed salad

skin on fries

champ potatoes





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All our produce is sustainably sourced, with vegetables picked from our kitchen garden. Please let us know if you have any allergies or special dietary requirements
A discretionary charge of 10% will automatically be added to your bill. Vat is charged at the prevailing rate