



the garden room

restaurant and bar

sunday brunch - 35

Choose one house aperitif or smoothie, one savoury plate and one sweet plate to create your perfect brunch

house aperitif

bellini
bloody mary
virgin mary
fresh juices;
orange, apple or cranberry

smoothies

beetroot, carrot, orange, ginger
beetroot, kale, apple

savoury

glazed pork belly, english muffin, poached eggs, hollandaise sauce
grilled halloumi, avocado, spinach, chili, garlic, english muffin, poached eggs
baked eggs, chorizo, tomato, red pepper and spiced chickpea ragu, grilled focaccia
smoked salmon, scrambled eggs, grilled focaccia
dressed crab, avocado, butter lettuce, walmestone tomatoes, sour dough
breaded chicken milanese, parsley and caper butter, walmestone tomatoes, chips
grilled king prawns, cafe de paris butter, walmestone leaves, chips
flat iron steak, pink peppercorn butter, watercress, chips

sweet

buttermilk pancakes, spiced plums, maple syrup
french toast, orange marmalade, vanilla ice cream
chocolate brownie sundae





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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