



# the garden room

restaurant and bar

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## small plates

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baked sweet potato soup, stem ginger,  
mascarpone

wild mushrooms, pear, confit hen's egg,  
celeriac, grilled focaccia

goat's cheese beignets, heritage beetroots,  
candied walnuts, honey and  
mustard dressing

citrus-cured salmon, tobiko caviar, seaweed  
crème fraîche, pomegranate

ham hock terrine, pineapple, coriander, crispy  
quail's egg, grilled sourdough

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## large plates

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roast sirloin of beef, roast potatoes, cauliflower purée, red cabbage, roasted carrot,  
yorkshire pudding

herb-fed chicken breast, chestnut stuffing, roast potatoes, cauliflower purée, red cabbage,  
roasted carrot, yorkshire pudding

cod fillet, boulangère potatoes, curly kale, smoked pancetta and cockle cream

pork t-bone steak, smoked potatoes, charcutière dressing

grilled hispi cabbage, puy lentils, aubergine pickle, red cabbage

roast pithivier, ashmore cheddar, wild mushrooms, yeasted cauliflower purée, red cabbage

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## desserts

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port lympe seasonal crumble, vanilla ice cream

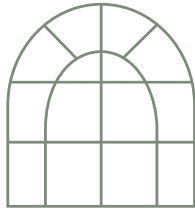
buttermilk waffle, honey-roasted pineapple, coconut sorbet

chocolate brownie, pumpkin, maple syrup

british cheese selection, chutney, crackers

*3 courses £40*

for reservations please visit our website at [aspinallfoundation.org](http://aspinallfoundation.org)



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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