



the garden room  
restaurant and bar

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small plates

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baked sweet potato soup, stem ginger,  
mascarpone

ham hock terrine, fig and date jam,  
grilled sourdough

goats' cheese beignets, heritage beetroot,  
candied walnuts

salmon gravlax, heritage beetroot, dill  
crème fraîche

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large plates

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roast bronze turkey, roast potatoes, red cabbage, roasted brussels sprouts, pigs in blankets

hake fillet, kale, boulangère potatoes, cockle and smoked pancetta cream

braised beef brisket, red cabbage, horseradish creamed potatoes, red wine sauce

pithivier of leeks, wild mushrooms, squash and ashmore cheddar, kale, creamed potatoes

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desserts

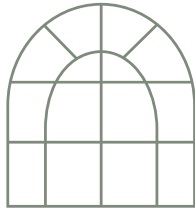
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*festive christmas pudding, brandy custard, spiced winter berry compote*

*crème brûlée, fennel shortbread*

*chocolate delice, orange marmalade, chocolate nib tuile*

*kentish cheese, crackers, apple and raisin chutney*



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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