



the garden room

restaurant and bar

small plates

baked sweet potato soup, stem ginger,
mascarpone

ham hock terrine, morteau sausage,
pineapple, grilled sour dough

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

citrus cured salmon, smoked rilette,
fennel and orange salad,

large plates

roast sirloin of beef, roast potatoes, seasonal vegetables, yorkshire pudding

roast chicken breast, chestnut stuffing, roast potatoes, seasonal vegetables, yorkshire pudding

ashmore cheddar, wild mushroom and leek pithivier, roast potatoes, seasonal vegetables

slow roasted porchetta, creamed potatoes, tenderstem, charcutière sauce

loch duart salmon, cauliflower and jerusalem artichoke risotto

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

desserts

port lympe seasonal crumble, vanilla ice cream

panettone bread and butter pudding, orange custard

chocolate brownie, pumpkin, maple syrup

british cheese selection, chutney, crackers





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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