



# the garden room

restaurant and bar

sample dinner menu

## garden bites

marinated green olives	4	whitstable oyster, shallot vinegar	3 each
focaccia, rapeseed and balsamic oil	5	cheese croquettes, roast garlic aioli	7

## small plates

goat's cheese beignets, heritage beetroots, candied walnuts, honey and mustard dressing	9
citrus-cured salmon, smoked rillette, fennel and orange, focaccia crisp	11
ham hock terrine, morteau sausage, pineapple, coriander, crispy quail egg, grilled sourdough	11
smoked haddock fishcake, fennel and pear salad, feta dressing, port reduction	10
slow-cooked beef short rib, parsnip remoulade, crispy shallots, sesame seeds	11

## large plates

market fish	p.o.a
grilled whole plaice, sun-dried tomato and black olive butter, tenderstem broccoli	21
slow roasted pork belly, creamed potatoes, calvados apples, charcutière sauce	22
slow cooked beef and ale suet pudding, glazed carrot and shallot, roast garlic mashed potatoes	21
herb-fed chicken breast, parmentier potatoes, jerusalem artichoke, smoked pancetta, wild mushrooms, hazelnut vinaigrette	24
leek and wild mushroom pithivier, ashmore cheddar, cauliflower purée, glazed shallot	19
aged ribeye steak (300g), watercress, chips, pink peppercorn sauce	29

## desserts

apricot and date pudding, caramel sauce, vanilla ice cream	8
tonka bean crème brûlée, lemon and thyme shortbread	8
chocolate cake, yoghurt parfait, salted caramel	9
kentish cheese selection, chutney, crackers	12

### from our farm at walmestone growers

white onion soup, truffle, oyster mushrooms,  
focaccia  
8

butternut squash, halloumi, toasted seeds,  
romesco sauce, sage pesto  
8/16

### sides

sauté potatoes, herb butter  
5

honey and thyme chantenay carrots  
5

grilled tenderstem broccoli, almonds, capers  
5

chips  
5

