



the garden room  
restaurant and bar

sample dinner menu

garden bites

**focaccia (v) (ve)**

*olive oil, balsamic vinegar, seaweed  
butter 5*

**nocellara olives (v) (ve) 4**

**whitstable rock oysters**

*shallot vinegar 3 each*

starters

**parsnip & apple soup (v) or (ve)**

*crème fraîche, sage crisps, focaccia 9*

**sage gnocchi (v)**

*roast chestnuts and blue cheese, cauliflower purée 9*

**ham hock & smoked sausage terrine**

*wild mushroom a la grecque, grilled focaccia 10*

**slow cooked beef short rib**

*parsnip and potato rosti, pecorino cream 12*

**port lympe smoked salmon**

*pickled cucumber, caper butter, rye toast 12*

**heritage beetroot & blackberry salad (v) (ve)**

*toasted hazelnut dressing 9*

main

**aged rib eye steak**

*confit tomato, portobello mushroom,  
diane sauce, chips 32*

**beef burger**

*monterey jack cheese, smoked bacon, baby gem, beef tomato,  
red onion, gherkin, chips 21*

**brogdale farm chicken breast**

*confit leg croquette, choucroute, chicken gravy 26*

**grilled celeriac & squash (v) (ve)**

*onion bhaji, spinach, red lentil dhal, green sauce 19*

**slow roasted porchetta**

*mashed potato, creamed savoy cabbage, green sauce 24*

**roast cod fillet**

*onion bhaji, spinach, red lentil dhal, light curried cream 26*

**ashmore cheddar & mushroom pithivier (v) (ve)**

*butternut squash, red cabbage chutney, diane sauce 22*

**grilled seabass**

*crab cake, cider, leek and mussel chowder 24*

sides

**chips 5**

**roasted root vegetables**

*honey and sage 5*

**seasonal greens**

*garlic and shallot oil 5*



(v) vegetarian | (ve) vegan

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. all prices are in pounds sterling and are inclusive of vat charged at the prevailing rate.



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d e s s e r t s

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**baked lemon tart**

*vanilla crème fraîche 8*

**chocolate cake**

*salted caramel sauce, honeycomb ice cream 9*

**baked alaska**

*chocolate and orange 9*

**ashmore cheddar (v)**

*spiced ginger cake, pineapple chutney 9*

**selection of ice cream and sorbet (v) (ve) 7**

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a f t e r   d i n n e r   d r i n k s

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**coffee**

*cappuccino, flat white, latte, hot chocolate 3.5*

*americano 3.2 | espresso 3*

**selection of birchall tea**

*english breakfast, earl grey, peppermint, green, camomile,*

*jasmine pearl, decaffeinated, darjeeling 3*

**espresso martini**

*espresso, coffee liqueur, vodka 12*

**affogato**

*espresso, vanilla ice cream 7*

**digestifs**

*baileys 50ml 4.7 | dow's l.b.v port 50ml 5.2*

please speak to your server for a full drinks list



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