



the garden room  
restaurant and bar

sample lunch menu

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garden bites

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whitstable rock oyster, shallot vinegar 3 each

nocellara olives (v) (ve) 4

focaccia, olive oil, balsamic vinegar, seaweed butter (v) (ve) 5

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lunch

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parsnip and apple soup, crème fraîche, sage crisps, focaccia (v) or (ve) 9

beef burger, monterey jack cheese, burger sauce, baby gem, beef tomato, red onion, gherkin, chips 16

sweet potato and chickpea burger, tomato chutney, baby gem, beef tomato, red onion, gherkin (v) (ve) 14

lamb kofte grilled flatbread, mint yoghurt, red onion salad, chips 16

lemon and thyme chicken breast, parmesan, caesar salad 16

brown crab cake, mussel and leek chowder 15

port lympe smoked salmon, pickled cucumber, caper butter, rye toast 12

sage gnocchi, butternut squash, creamed wild mushrooms 15

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sides

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chips 5

seasonal greens, garlic and shallot oil 5

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desserts

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chocolate and orange baked alaska, chocolate sauce (v) 9

chocolate brownie, chocolate sauce, vanilla ice cream (v) (ve) 7

port lympe fruit crumble, vanilla custard (v) (ve) 8



(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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