

the garden room

restaurant and bar

sunday menu

small plates

garden pea soup (v)

mint crème fraîche, focaccia | vegan option available

burrata (v) marinated heirloom tomatoes, balsamic reduction broccoli and quinoa croquettes (ve) beetroot and black bean purée

citrus smoked salmon pickled cucumber, rye toast, caper butter

serrano ham romesco, ricotta and frisée salad

large plates

sirloin of beef roast potatoes, seasonal vegetables, red wine sauce, yorkshire pudding

grilled celeriac steak (v) (ve) roast potatoes, red cabbage chutney, seasonal vegetables

roast chicken breast chestnut stuffing, roast potatoes, seasonal vegetables, yorkshire pudding **soy and maple tofu (v) (ve)** *pea tartare, fennel and broad beans salad*

salmon fillet ramen miso, rice noodles, bok choi, shitake mushroom

beef burger monteray jack cheese, smoked bacon, baby gem, beef tomato, red onion, gherkin, fries

sides

puddings

braised red cabbage 4 roast potatoes 4

spring greens 4 green beans, gremolata 4

lemon posset (v) *blackberry compôte, vanilla shortbread*

summer berry crumble (v) vanilla ice cream chocolate brownie (v) honeycomb ice cream | vegan option available

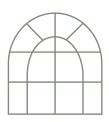
sorbet and ice cream selection (v) vegan option available

2 courses 33 | 3 courses 38



(v) vegetarian | (ve) vegan

All our produce is sustainably sourced and local where possible. 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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