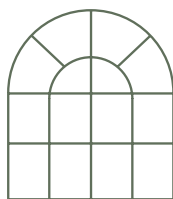




SUNDAY
LUNCH
SERVED

12:30pm -
7:30pm



the garden room

restaurant and bar

2 COURSES 35*

3 COURSES 42*

**A valid day ticket,
annual pass or short
breaks booking is
required to access
the reserve.*

STARTERS

BUTTERNUT SQUASH SOUP

Served with sage and coconut
yoghurt and grilled focaccia

*Vegan option available,
please ask your server*

SALMON GRAVLAX

Dill-cured salmon and smoked
salmon served with beetroot
and apple chutney

HERITAGE BEETROOTS

Served with feta cheese
and walnut dressing



WILD BOAR AND PLUM PÂTÉ

Served with chutney and sourdough

WINES OF THE SEASON

GUSBOURNE BRUT RESERVE 2018

125ml 12 | 750ml 65

*A mix of cherry and strawberry,
which develops into fresh pastry notes
with a touch of cinnamon and spice.*

PIATTELLI VINEYARDS, CLASSIC MALBEC 2021

175ml 11.5 | 250ml 16
750ml | 48

*An aromatic bouquet of
ripe plum, blueberry, blackberry
and violet, a palate of
vibrant fruit flavours.*

SIRLOIN OF BEEF

Served with roast potatoes,
seasonal vegetables, gravy
and yorkshire pudding

ROAST CHICKEN BREAST

With pork and chestnut stuffing,
roast potatoes, seasonal vegetables,
gravy and yorkshire pudding

ROAST PORK LOIN

Served with apple sauce, roast
potatoes, seasonal vegetables,
gravy and yorkshire pudding

BUTTERNUT SQUASH AND NUT ROAST

Butternut squash, nut, red
pepper and courgette bake, served
with roast potatoes, seasonal
vegetables and gravy

BEEF BURGER

Served with smoked applewood
cheese, mustard mayonnaise, streaky
bacon, beer onions, in a brioche bun
and fries

SWEET POTATO AND CHICKPEA BURGER

Served with slow roasted plum
tomato, portobello mushroom and
chilli jam with fries

SALMON FILLET

With harissa spiced cous cous, flaked
almonds and tenderstem broccoli

SIGNATURE COCKTAIL SPICY MARGARITA | 14



*A fiery blend of tequila, lime,
chilli and agave for the perfect
balance of sweet and spicy.*

SIDES

BRAISED RED CABBAGE 4

ROAST POTATOES 5

HISPI CABBAGE 5

Grilled hispi cabbage with
gremolata dressing



*The beautifully restored
Garden Room was originally
the mansion's stable yard.*

DESSERTS

CHOCOLATE BROWNIE

Served with caramel sauce and
honeycomb ice cream

STICKY TOFFEE PUDDING

With salted caramel sauce and
clotted cream ice cream

RASPBERRY AND GIN CHEESECAKE

With raspberry coulis and
vanilla ice cream

ICE CREAM AND SORBET SELECTION (3 scoops)

Ice cream: *Vanilla, chocolate, Strawberry,
Clotted cream, Cherry ripple* 
Vanilla, Honeycomb 

Sorbet: *Mango, Lemon, Raspberry* 

CHEESEBOARD

Served with grapes, seasonal
chutney and crackers

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.

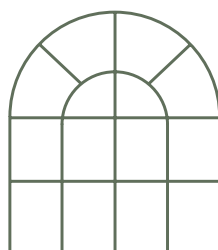
DIETARIES

 GLUTEN FREE

 VEGETARIAN

 VEGAN





the garden room
restaurant and bar

