

the garden room

restaurant and bar



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

GARDEN BITES

THE GARDEN BOARD **V** **VG** 12
(to share)

Rosemary focaccia, red pepper hummus, baba ghanoush

CUMBERLAND CHIPOLATAS 7
With a honey and grain mustard glaze

NOCELLARA OLIVES **V** **VG** **GF** ... 6
Sicilian green olives with a buttery flavour

CHEESE CROQUETTES **V** 8
With tomato and chilli jam and roast garlic aioli

VEGETABLE GYOZA **V** **VG** 8
Crisp dumplings with sweet chilli sauce

SIDES

FRIES **V** **VG** 5

MIXED SALAD **V** **GF** 5
With a honey and mustard dressing

SIGNATURE COCKTAIL

SPICY MARGARITA | 14

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

CIABATTA SANDWICHES

All ciabatta sandwiches are served with mixed leaves and crisps

MOZZARELLA AND ROCKET **V** 15
With tomato and basil mayonnaise
Vegan mozzarella option available

SMOKED BACON 16
Served with baby gem, tomato and mayonnaise

SALT BEEF 'REUBEN' 16
Served with sauerkraut, gherkin, Swiss cheese and Dijon mayonnaise

FISH FINGER 16
Served with baby gem, gherkin and tartare sauce

MAINS

BEEF BURGER 23
Served with smoked applewood cheese, mustard mayonnaise, streaky bacon, beer onions, in a brioche bun and fries

SWEET POTATO AND CHICKPEA BURGER **V** **VG** 19
Served with slow roasted plum tomato, portobello mushroom and chilli jam with fries

CHICKEN CAESAR SALAD 23
Marinated in lemon and yoghurt served with baby gem, focaccia crouton, garlic and parmesan dressing

MUSSELS 24
Steamed mussels with wholegrain mustard, leek and cider and a sourdough roll

DESSERTS

STICKY TOFFEE PUDDING **V** .. 9
Served with salted caramel sauce and clotted cream ice cream

CHERRY AND PISTACHIO BAKEWELL TART **V** 10
With cherry ripple ice cream

RASPBERRY AND GIN CHEESECAKE **V** **VG** **GF** 9
With raspberry coulis and vanilla ice cream

ICE CREAM AND SORBET SELECTION (3 scoops) ... 8
Ice cream: *Vanilla, chocolate, Strawberry, Clotted cream, Cherry ripple* **V**
Vanilla, Honeycomb **VG**
Sorbet: *Mango, Lemon, Raspberry* **VG**



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.

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.

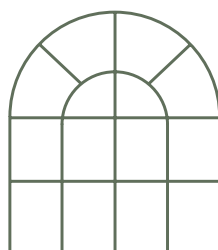
DIETARIES

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN





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