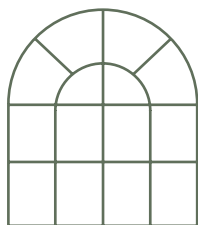




DINNER  
SERVED  
Mon - Sat



## the garden room

restaurant and bar



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

### GARDEN BITES

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

### STARTERS

- BUTTERNUT SQUASH SOUP** **V** ..... 9  
Served with sage and coconut yoghurt  
and grilled focaccia  
*Vegan option available, please ask your server*
- SALMON GRAVLAX** **GF** ..... 12  
Dill-cured salmon and smoked salmon  
served with beetroot and apple chutney
- BBQ CHICKEN WINGS** ..... 12  
Served with mustard mayonnaise  
and crispy onions
- WILD MUSHROOMS  
ON SOURDOUGH** **V VG** ..... 10  
Served on toasted sourdough, with baby  
spinach and tarragon cream cheese

### 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.*

### MAINS

- MUSSELS** ..... 24  
Steamed mussels with wholegrain mustard,  
leek and cider and a sourdough roll
- PETERHEAD COD FILLET** **GF** ..... 28  
With romesco sauce, fennel, potato hash  
cake, caper and lemon butter



### GRILL

- DRY-AGED SIRLOIN STEAK (10oz)** **GF** 38  
Served with flat mushroom, plum tomato,  
pink peppercorn and brandy sauce and fries
- GRILLED CHICKEN BREAST** ..... 26  
Marinated in lemon, oregano and yoghurt  
with harissa spiced cous cous, flaked  
almonds and tenderstem broccoli
- 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 GF** ..... 19  
Served with slow roasted plum tomato,  
portobello mushroom and chilli jam  
with fries

### SIDES

- FRIES** **V VG** ..... 5
- HISPI CABBAGE** **V VG GF** ..... 5  
Grilled hispi cabbage with  
gremolata dressing
- SAUTÉ NEW POTATOES** **V VG GF** ..... 5  
Crispy potatoes with parsley
- CREAMED POTATO** **GF** ..... 5

### PIES

*Our pies are served with  
braised carrot and curly kale*

- CHICKEN AND HAM HOCK PIE** ..... 26  
Chicken, ham hock and leek in a white  
wine cream sauce
- BEEF BOURGUIGNON** ..... 28  
Slow cooked beef with pancetta, button  
mushrooms, baby onions, served with  
red wine sauce
- ROOT VEGETABLE** **V VG** ..... 22  
Cumin roasted cauliflower, onion, squash  
and golden beetroot, served with an  
onion gravy



### 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
- CHEESEBOARD** **V** ..... 12  
British cheese selection, grapes,  
seasonal chutney and crackers
- 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**

### SIGNATURE COCKTAIL SPICY MARGARITA | 14

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



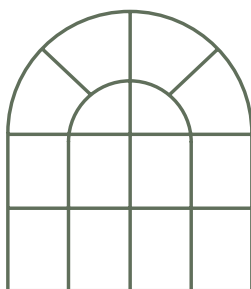
All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements.

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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