

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.*

**ANDELUNA 'RAICES',
MALBEC 2024**
175ml 10 | 250ml 15 | 750ml 45

*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
- 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

WHITE RUM MOJITO | 14

*White rum, lime juice,
gomme, soda and mint leaves.*



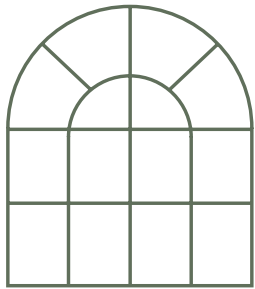
All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements.

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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