



the garden room
restaurant and bar

sample dinner menu

small plates

nocellara olives (v) (ve) 5

butternut squash soup (v) 8

coconut yoghurt, sage pesto | vegan option available

ashmore cheddar cheese croquettes (v) 9

tomato and chilli jam, roast garlic aioli

rosemary focaccia to share (v) (ve) 9

red pepper hummus, baba ghanoush

sticky sesame pork belly 9

chilli caramel, chicory, coriander, mint

salmon gravlax 11

beetroot chutney, avocado salsa

large plates

jerusalem artichoke risotto (v) 18

wild mushrooms, sage, hazelnuts | vegan option available

venison cottage pie 21

green beans, shallot

beef burger 19

*smoked streaky bacon, monterey jack cheese,
burger sauce, gherkin, fries | vegan option available*

sea bream fillet 22

celeriac purée, cavolo nero, brown crab mashed potato

root vegetable and smoked applewood pithivier (v) (ve) 19

choucroute, wild mushroom sauce

aged ribeye steak (10oz) 36

*flat mushroom, plum tomato, fries, pink peppercorn
and brandy sauce*

side plates

fries (v) (ve) 5

green beans (v) (ve) 5

shallot oil

creamed potatoes (v) 5

puddings

crème brûlée (v) 8

lemon thyme shortbread

chocolate brownie (v) 8

*cocoa nib tuille, cookies and cream ice cream
vegan option available*

treacle tart (v) 8

salted caramel ice cream

sorbet and ice cream selection (v) 7

vegan option available



(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.