



the garden room



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

STARTERS

MINESTRONE SOUP

With borlotti beans, salsa verde and grilled focaccia

SALMON GRAVLAX

Dill-cured salmon, with beetroot chutney and avocado salsa

MARINATED TOMATO AND FETA CHEESE V VG

Served on toasted tomato sourdough, with black olives, basil pesto and smashed avocado

CHICKEN, APRICOT AND PANCETTA TERRINE

Served with tomato chutney and grilled focaccia



GUSBOURNE SPARKLING ROSÉ 2016

125ml 14 | 750ml 80

Delight in intense aromas of soft summer berries, wild strawberry and developed fresh pastry notes.

SAN SILVESTRO 'FOSSILI', GAVI DEL COMUNE DI GAVI 2022

175ml 11 | 250ml 15.5

750ml 46

A crisp white wine with zesty citrus and floral notes with a hint of spice and bitter almond.

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

SIRLOIN OF BEEF

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

ROAST CHICKEN BREAST

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

BEEF BURGER

With smoked streaky bacon, Monterey jack cheese, burger sauce, gherkin and fries

SALMON FISH CAKE

Served with salad, tartare sauce and tender stem broccoli

BALSAMIC ROASTED BEETROOT AND RED ONION TART V

With a mixed leaf salad and new potatoes



TOFU GORILLA BOWL 🛛 🧒

Grilled broccoli, fennel, banana crisps, with pomegranate and broad bean giant cous cous and a citrus and fruit dressing



CHICKEN CAESAR SALAD 💟

A true classic, with romaine lettuce, focaccia croutons, with a garlic and parmesan dressing

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.





With a French dressing

With lemon and chive butter



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



DESSERTS

CHOCOLATE TRUFFLE TORTE V VG GF

Served with honeycomb ice cream and fresh raspberries

BAKED VANILLA CHEESECAKE

Served with Summer berry compôte

CHEESE SELECTION

Served with grapes, seasonal chutney and crackers

SORBET AND ICE CREAM SELECTION 🔽

Vegan options available, please ask your server





