

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, crudities
- CUMBERLAND CHIPOLATAS** 6
With a honey and grain mustard glaze
- NOCELLARA OLIVES** **V VG GF** 5
Sicilian green olives with a buttery flavour
- CHEESE CROQUETTES** **V** 7
With tomato and chilli jam and roast garlic aioli
- VEGETABLE GYOZA** **V VG** 8
Crisp dumplings with sweet chilli sauce

STARTERS

- MINISTRONE SOUP** **V VG** 9
With borlotti beans, salsa verde and grilled focaccia
- SALMON GRAVLAX** 10
Dill-cured salmon, with beetroot chutney and avocado salsa
- KOREAN STYLE CHICKEN WINGS** 10
Glazed with a ginger, honey, and gochujang sticky sauce with lime mayonnaise
- MARINATED TOMATO AND FETA CHEESE** **V VG** 10
Served on toasted tomato sourdough, with black olives, basil pesto and smashed avocado

MAINS

- SALMON FISH CAKE** 16
Served with salad and tartare sauce
- CHICKEN AND HAM HOCK PIE** 22
Served with grain mustard mash potato and Spring greens
- BALSAMIC ROASTED BEETROOT AND RED ONION TART** **V VG** 19
With a mixed leaf salad

GRILL

All grill items are served with dressed mixed leaves and fries.

- BEEF BURGER** 20
Served with Monterey Jack cheese, burger sauce, streaky bacon, baby gem, red onions and tomato in a brioche bun
- CHICKPEA AND SPINACH FALAFEL BURGER** **V VG GF** 18
With tomato chutney, baby gem, beef tomato, red onion and gherkin
- DRY-AGED SIRLOIN STEAK (10oz)** 36
Served with flat mushroom, plum tomato, roasted garlic and parsley butter
- TOMAHAWK PORK CHOP (20oz)** 26
With a bourbon BBQ glaze

SIDES

- FRIES** **V VG** 5
- MIXED SALAD** **V VG GF** 5
With a french dressing
- TENDERSTEM BROCCOLI** **V VG GF** 5
With toasted garlic and chilli oil
- NEW POTATOES** **V GF** 5
With lemon and chive butter

SALADS

- GORILLA BOWL** **V VG** 19
Grilled broccoli, fennel, banana crisps, with pomegranate and broad bean giant cous cous and a citrus and fruit dressing



Inspired by our beautiful gorilla family, this fresh and light salad is made using the gorillas' favourite produce.

- BANG BANG NOODLE SALAD** **V VG GF** 19
Rice noodles, bok choy, cucumber and ginger with a zingy sesame, peanut and lime dressing

- CAESAR SALAD** **V** 19
A true classic, with romaine lettuce, focaccia croutons, with a garlic and parmesan dressing

Choose from:

- CHICKEN BREAST**
- SALMON FILLET**
- HALLOUMI** **V**
- TOFU** **VG**

DESSERTS

- CHOCOLATE AND PEANUT BUTTER MOUSSE** 9
Served with fresh raspberries and sorbet
- PASSION FRUIT CHEESECAKE** **V VG GF** 9
With mango compôte and coconut sorbet
- ROASTED STRAWBERRY CRÈME BRÛLÉE** **V** 9
With vanilla shortbread
- CHEESEBOARD** **V** 12
British cheese selection, grapes, seasonal chutney and crackers
- SORBET AND ICE CREAM SELECTION** **V** 7
Vegan options available, please ask your server



WINES OF THE SEASON

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.

SIGNATURE COCKTAIL

GARDEN CLUB | 14

An elegant combination of gin, lemon juice, gomme, egg white and a sprinkle of raspberries.

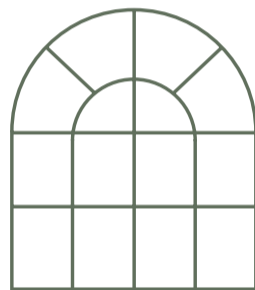
All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements.

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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