



# the garden room

restaurant and bar

2 COURSES ..... 35\*

3 COURSES ..... 42\*

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

## STARTERS

### MINISTRONE SOUP **V VG**

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

## 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.*

## 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 VG**

With a mixed leaf salad and new potatoes

### BUTTERNUT SQUASH AND NUT ROAST **V VG GF**

Butternut squash, nut, red pepper and courgette bake, served with roast potatoes and seasonal vegetables

## SALAD

### TOFU GORILLA BOWL **V VG**

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

### CHICKEN CAESAR SALAD **V**

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

## 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



*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 **V**

Served with Summer berry compôte

### CHEESE SELECTION **V**

Served with grapes, seasonal chutney and crackers

### SORBET AND ICE CREAM SELECTION **V**

*Vegan options available, please ask your server*

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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