



the garden room

restaurant and bar



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



GARDEN BITES

- THE GARDEN BOARD** **V** **VG** 12
(to share)
Rosemary focaccia, red pepper hummus, baba ghanoush
- 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** 8
With tomato and chilli jam and roast garlic aioli
- VEGETABLE GYOZA** **V** **VG** 8
Crisp dumplings with sweet chilli sauce



SIDES

- FRIES** **V** **VG** 5
- MIXED SALAD** **V** **GF** 5
With a honey and mustard dressing

SIGNATURE COCKTAIL

SPICY MARGARITA | 14

A fiery blend of tequila, lime, chilli and agave for the perfect balance of sweet and spicy.



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



CIABATTA SANDWICHES

All ciabatta sandwiches are served with mixed leaves and crisps

- MOZZARELLA AND ROCKET** **V** 15
With tomato and basil mayonnaise
Vegan mozzarella option available
- SMOKED BACON** 15
Served with baby gem, tomato and mayonnaise
- SALT BEEF 'REUBEN'** 16
Served with sauerkraut, gherkin, Swiss cheese and Dijon mayonnaise
- FISH FINGER** 15
Served with baby gem, gherkin and tartare sauce



MAINS

- BEEF BURGER** 22
Served with smoked applewood cheese, mustard mayonnaise, streaky bacon, beer onions, in a brioche bun and fries
- SWEET POTATO AND CHICKPEA BURGER** **V** **VG** 19
Served with slow roasted plum tomato, portobello mushroom and chilli jam with fries
- CHICKEN CAESAR SALAD** 21
Marinated in lemon and yoghurt served with baby gem, focaccia crouton, garlic and parmesan dressing
- MUSSELS** 21
Steamed mussels with wholegrain mustard, leek and cider and a sourdough roll

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.



DESSERTS

- STICKY TOFFEE PUDDING** **V** 9
Served with salted caramel sauce and clotted cream ice cream
- CHERRY AND PISTACHIO BAKEWELL TART** **V** 9
With cherry ripple ice cream
- WHITE CHOCOLATE AND BLACKBERRY BLONDIE** **V** **VG** **GF** 9
With green apple sorbet
- SORBET AND ICE CREAM SELECTION** **V** 7
Vegan options available, please ask your server



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.

PIATTELLI VINEYARDS, CLASSIC MALBEC 2021

175ml 11.5 | 250ml 16

750ml | 48

An aromatic bouquet of ripe plum, blueberry, blackberry and violet, a palate of vibrant fruit flavours.

DIETARIES

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN





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