



THE GARDEN BOARD WWG **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

With tomato and chilli jam and roast garlic aioli

VEGETABLE GYOZA V 100 8

Crisp dumplings with sweet chilli sauce



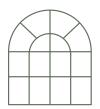
FRIES 🛛 🚾	5
MIXED SALAD V GF	5
With a honey and mustard dressin	g

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.



the garden room

restaurant and bar



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 BACON15

Served with baby gem, tomato and mayonnaise

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.



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

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DESSERTS

STICKY TOFFEE PUDDING 💟 9

Served with salted caramel sauce and clotted cream ice cream

CHERRY AND PISTACHIO

With cherry ripple ice cream

WHITE CHOCOLATE AND BLACKBERRY BLONDIE V G G 9

With green apple sorbet

Vegan options available, please ask your server



WINES OF THE SEASON



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.

VEGETARIAN

VG VEGAN

DIETARIES

GF GLUTEN FREE



