

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
- 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

STARTERS

- BUTTERNUT SQUASH SOUP** **V** 9
Served with sage and coconut yoghurt and grilled focaccia
Vegan option available, please ask your server
- SALMON GRAVLAX** **GF** 10
Dill-cured salmon and smoked salmon served with beetroot and apple chutney
- BBQ CHICKEN WINGS** 11
Served with mustard mayonnaise and crispy onions
- WILD MUSHROOMS ON SOURDOUGH** **V VG** 10
Served on toasted sourdough, with baby spinach and tarragon cream cheese

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.

MAINS

- MUSSELS** 21
Steamed mussels with wholegrain mustard, leek and cider and a sourdough roll
- PETERHEAD COD FILLET** **GF** 26
With romesco sauce, fennel, potato hash cake, caper and lemon butter



GRILL

- DRY-AGED SIRLOIN STEAK (10oz)** **GF** 36
Served with flat mushroom, plum tomato, pink peppercorn and brandy sauce and fries
- GRILLED CHICKEN BREAST** 23
Marinated in lemon, oregano and yoghurt with harissa spiced cous cous, flaked almonds and tenderstem broccoli
- 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 GF** 19
Served with slow roasted plum tomato, portobello mushroom and chilli jam with fries

SIDES

- FRIES** **V VG** 5
- HISPI CABBAGE** **V VG GF** 5
Grilled hispi cabbage with gremolata dressing
- SAUTÉ NEW POTATOES** **V VG GF** 5
Crispy potatoes with parsley

SIGNATURE COCKTAIL SPICY MARGARITA | 14

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



PIES

Our pies are served with roast garlic mashed potatoes, braised carrot and kale

- CHICKEN AND HAM HOCK PIE** 24
Chicken, ham hock and leek in a white wine cream sauce
- BEEF BOURGUIGNON** 25
Slow cooked beef with pancetta, button mushrooms, baby onions, served with red wine sauce
- ROOT VEGETABLE** **V VG** 22
Cumin roasted cauliflower, onion, squash and golden beetroot, served with an onion gravy



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
- 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



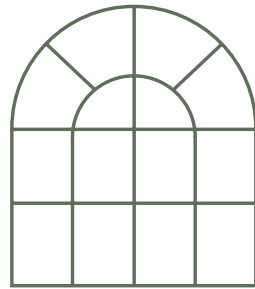
All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements.

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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