



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

BUTTERNUT SQUASH SOUP **V**

Served with sage and coconut yoghurt and grilled focaccia
Vegan option available, please ask your server

SALMON GRAVLAX **GF**

Dill-cured salmon and smoked salmon served with beetroot and apple chutney

HERITAGE BEETROOTS **V VG GF**

Served with feta cheese and walnut dressing



WILD BOAR AND PLUM PÂTÉ

Served with chutney and sourdough

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

SIRLOIN OF BEEF

Served with roast potatoes, seasonal vegetables, gravy and yorkshire pudding

ROAST CHICKEN BREAST

With pork and chestnut stuffing, roast potatoes, seasonal vegetables, gravy and yorkshire pudding

ROAST PORK LOIN

Served with apple sauce, roast potatoes, seasonal vegetables, gravy and yorkshire pudding

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

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

BEEF BURGER

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**

Served with slow roasted plum tomato, portobello mushroom and chilli jam with fries

SALMON FILLET

With harissa spiced cous cous, flaked almonds and tenderstem broccoli

SIGNATURE COCKTAIL

SPICY MARGARITA | 14

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



SIDES

BRAISED RED CABBAGE **V VG GF** 4

ROAST POTATOES **V VG GF** 5

HISPI CABBAGE **V VG GF** 5

Grilled hispi cabbage with gremolata dressing



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

DESSERTS

CHOCOLATE TRUFFLE TORTE **V VG GF**

Served with cherry compôte and vanilla ice cream

STICKY TOFFEE PUDDING **V**

With salted caramel sauce and clotted cream ice cream

CHEESEBOARD **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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