



# 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** ..... 7  
With a honey and grain mustard glaze
- NOCELLARA OLIVES** V VG GF .... 6  
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** ..... 16  
Served with baby gem, tomato and mayonnaise
- SALT BEEF 'REUBEN'** ..... 16  
Served with sauerkraut, gherkin, Swiss cheese and Dijon mayonnaise
- FISH FINGER** ..... 16  
Served with baby gem, gherkin and tartare sauce



## MAINS

- BEEF BURGER** ..... 23  
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** ..... 24  
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 ..... 10  
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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