





GARDEN BITES

THE GARDEN BOARD VVG 12 (to share)



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

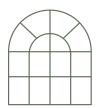
FRIES (V) (VG) 5

MIXED SALAD (V GF 5 With a honey and mustard dressing



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 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.



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



DESSERTS

STICKY TOFFEE PUDDING V 9

Served with salted caramel sauce and clotted cream ice cream

CHERRY AND PISTACHIO BAKEWELL TART V10

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



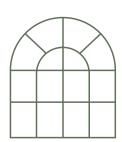












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