



# BUTTERNUT SQUASH SOUP

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

## SALMON GRAVLAX G

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

# HERITAGE BEETROOTS V 00 GE

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

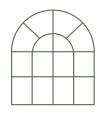
A mix of cherry and strawberry, which develops into fresh pastry notes with a touch of cinnamon and spice.

# 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.

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



## 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 🔽 🚾 🕞

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

#### SALMON FILLET

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With harissa spiced cous cous, flaked almonds and tenderstem brocolli

# SIGNATURE COCKTAIL SPICY MARGARITA | 14

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

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.



\*A valid day ticket, annual pass or short breaks booking is required to access the reserve.



## BRAISED RED CABBAGE V VG GF ..... 4

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Grilled hispi cabbage with gremalata 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

With salted caramel sauce and clotted cream ice cream

## RHUBARB AND GINGER CHEESECAKE

With vanilla ice cream

#### ICE CREAM AND **SORBET SELECTION** (3 scoops)

Ice cream: Vanilla, chocolate, Strawberry, Clotted cream, Cherry ripple V Vanilla, Honeycomb 🚾

Sorbet: Mango, Lemon, Raspberry VG

VG VEGAN

# CHEESEBOARD

Served with grapes, seasonal chutney and crackers





