



# GARDEN BITES

THE GARDEN BOARD VVG ...... 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



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.



# 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...... 23

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 V .....10

With cherry ripple ice cream

# RHUBARB AND

GINGER CHEESECAKE V VG GF

With vanilla ice cream

#### ICE CREAM AND SORBET SELECTION (3 scoops) ..... 8

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

Sorbet: Mango, Lemon, Raspberry VG



#### 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

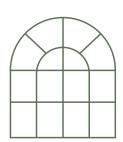












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