



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.



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



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 9
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.

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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