



the garden room

restaurant and bar



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

GARDEN BITES

- THE GARDEN BOARD (to share)** **V** **VG** 12
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

STARTERS

- BUTTERNUT SQUASH SOUP** **V** 9
Served with sage and coconut yoghurt and grilled focaccia
Vegan option available, please ask your server
- SALMON GRAVLAX** **GF** 12
Dill-cured salmon and smoked salmon served with beetroot and apple chutney
- BBQ CHICKEN WINGS** 12
Served with mustard mayonnaise and crispy onions
- WILD MUSHROOMS ON SOURDOUGH** **V** **VG** 10
Served on toasted sourdough, with baby spinach and tarragon cream cheese

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.

MAINS

- MUSSELS** 24
Steamed mussels with wholegrain mustard, leek and cider and a sourdough roll
- PETERHEAD COD FILLET** **GF** 28
With romesco sauce, fennel, potato hash cake, caper and lemon butter



GRILL

- DRY-AGED SIRLOIN STEAK (10oz)** **GF** 38
Served with flat mushroom, plum tomato, pink peppercorn and brandy sauce and fries
- GRILLED CHICKEN BREAST** 26
Marinated in lemon, oregano and yoghurt with harissa spiced cous cous, flaked almonds and tenderstem broccoli
- 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** **GF** 19
Served with slow roasted plum tomato, portobello mushroom and chilli jam with fries

SIDES

- FRIES** **V** **VG** 5
- HISPI CABBAGE** **V** **VG** **GF** 5
Grilled hispi cabbage with gremolata dressing
- SAUTÉ NEW POTATOES** **V** **VG** **GF** 5
Crispy potatoes with parsley
- CREAMED POTATO** **GF** 5

PIES

Our pies are served with braised carrot and curly kale

- CHICKEN AND HAM HOCK PIE** 26
Chicken, ham hock and leek in a white wine cream sauce
- BEEF BOURGUIGNON** 28
Slow cooked beef with pancetta, button mushrooms, baby onions, served with red wine sauce
- ROOT VEGETABLE** **V** **VG** 22
Cumin roasted cauliflower, onion, squash and golden beetroot, served with an onion gravy



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
- CHEESEBOARD** **V** 12
British cheese selection, grapes, seasonal chutney and crackers
- 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**

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.

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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