



### 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 flavou
CHEESE CROQUETTES V
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 of
BBQ CHICKEN WINGS 12

Served with mustard mayonnaise and crispy onions

WILD MUSHROOM		
ON SOURDOUGH	l 🚺 🗸 🗀	0

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.

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

# MAINS

MUSSELS..... 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) @ 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 brocolli

### 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

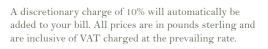
### HISPI CABBAGE V VG GF ......5

Grilled hispi cabbage with gremalata dressing

# SAUTÉ NEW POTATOES V VG GF............. 5

Crispy potatoes with parsley







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





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

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Served with salted caramel sauce and clotted cream ice cream

### CHERRY AND PISTACHIO

BAKEWELL TART W ......10

With cherry ripple ice cream

## RHUBARB AND

GINGER CHEESECAKE V VG GF ............. 9





With vanilla ice cream

### CHEESEBOARD W ......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 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.



GF GLUTEN FREE



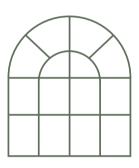












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