



# the garden room

restaurant and bar

## sample sunday lunch menu

2 courses 28 | 3 courses 33

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### small plates

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**walmestone vine plum tomato soup (v) (ve)**

*sweet and sour peppers*

**hot smoked salmon rillettes**

*niçoise salad, lemon dressing*

**confit chicken, tarragon and leek terrine**

*seasonal chutney, grilled sourdough*

**buratta (v)**

*heritage beetroots, lamb's lettuce, pomegranate molasses*

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### large plates

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**roast sirloin of beef**

*roast potatoes, seasonal vegetables,  
yorkshire pudding*

**confit duck leg**

*garlic cream cheese, creamed potatoes, pickled vegetables*

**grilled applewood cheese (v) (ve)**

*butternut squash, courgette, romesco sauce, sage pesto,  
toasted seeds*

**roast chicken breast**

*chestnut stuffing, roast potatoes, seasonal vegetables,  
yorkshire pudding*

**cod fillet**

*chorizo, saffron, mussel risotto, chimichurri dressing*

**stuffed aubergine tagine (v) (ve)**

*citrus cous cous, flaked almonds, coriander,  
pomegranate*

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### desserts

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**chocolate brownie (v)**

*chocolate sauce, vanilla ice cream*

**raspberry and pistachio choux bun (v)**

*raspberry sauce*

**vanilla crème brûlée (v)**

*lemon and raisin cookie*

**british cheese selection (v)**

*seasonal chutney, crackers*

**selection of ice cream and sorbet (v) (ve)**

*perfectly paired with a glass of dessert wine*



(v) vegetarian | (ve) vegan

all our produce is sustainably sourced, with vegetables picked from our kitchen garden. 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. vat is charged at the prevailing rate



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