

GARDEN ROOM RESTAURANT

• TO COMMENCE •

WARM BAKED MINI SHERSTON WHITE LOAF (V)

English Salted Butter or Extra Virgin Olive Oil & Aged Balsamic Vinegar £8.00

BAKED POTATO & WATERCRESS SOUP

Toasted Pine Nuts & Crumbled Feta £8.00

HAM HOCK & PIGS CHEEK PRESSING

Truffle Emulsion, Burnt Apple Puree, Pickled Apple £8.00

SEVERN & WYE SMOKED SALMON

Black Pepper Crème Fraiche, Deep Fried Capers, Brioche Croutons, Lemon Segments & Watercress
£14.50 (£6.50 supplement if on a dinner package)

CONFIT HERITAGE CARROT (VE)

Maple Roasted Oats, Nigella Seeds, Orange Gel & Micro Coriander £8.00

TIAN OF BRIXHAM CRAB

Avocado Puree, Shaved Radish, Verjus Pickled Cucumber, Micro Herbs
£14.50 (£6.50 supplement if on a dinner package)

• TO FOLLOW •

GRILLED PLAICE FILLET

Parmentier Potato & Sea Greens, Caper & Lemon Scented Butter Sauce £24.00

SLOW BRAISED LAMB BREAST ROULADE

Lamb Fat Carrot, Rosemary Rosti, Pea Puree, Nicoise Style Lamb Jus
£26.50 (£2.50 supplement if on dinner package)

ORCHARD FED PORK BELLY

Parsley Mash, Black Pudding Crumb, Apple Puree, Crackling, Pan Jus £24.00

ROASTED MONKFISH

Cauliflower Puree, Sauteed New Potato, Baby Spinach & Brinjal Pickle, Minted Yoghurt £26.50
(£2.50 supplement if on dinner package)

SPICED SWEETCORN FRITTERS (VE)

Grilled Asparagus, Dressed Courgette Ribbons, Tomato & Basil Dressing £24.00

PRIME RIBEYE STEAK




Hand-Cut To A 10oz Approximate Weight. Finished With A Beef Dripping & Thyme Glaze, Served
With Roasted Plum Tomato, Garlic Portobello Mushroom, Watercress & Triple-Cooked Chips
£37.50

(£13.50 supplement if on dinner package)

Ribeye is cut from the eye of the fore rib, chef recommends medium rare

Choice of the following: Au Poivre, Béarnaise or Red Wine sauce | £4.00

VE Vegan V Vegetarian

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• SIDES •

Triple Cooked Hand Cut Chips
Dressed Seasonal Leaves
Selection of Seasonal Vegetables
Buttered Leeks & Fresh Podded Peas
All **£5.95**

• TO CONCLUDE •

LEMON, POPPY SEED & THYME SPONGE
Coombe Abbey Gin & Tonic Sorbet, Lemon Crisp & Lemon Curd £8.00

REGIONAL BRITISH CHEESE
Sparkenhoe Red Leicester, Berkswell, Oxford Blue, Baron Bigod, Quince Jelly, Grapes, Celery,
Assorted Peters Yard Crisp Bread £15.95 (£7.95 supplement if on dinner package)

STRAWBERRY & VANILLA PANNACOTTA
Textures of Strawberry & Meringue Kisses £8.00

PINEAPPLE CARPACCIO (VE)
Coconut Ice Cream & Basil Sugar £8.00

VALRHONA OPALYS WHITE CHOCOLATE MOUSSE
Roasted Rhubarb & Rhubarb Gel, Sweet Granola £9.50
(£1.50 supplement if on dinner package)

• HOT DRINKS •

Petit Four Selection & Coffee £6.50

Espresso £3.50

Double Espresso £4.00

Americano £4.00

Cappuccino £4.50

Flat White £4.50




Mocha £4.50

Hot Chocolate £4.95

Pot of Newby Tea £4.50

All dishes may contain nuts or nut additives. Game dishes may contain shot. Please do let your server know if you have any special dietary requirements or allergies and we will do our very best to assist you with your requirements. Please note that our dishes may contain one or more of the following allergens: Cereal, peanuts, nuts, fish, shellfish, sesame seeds, eggs, milk, soya, celery and celeriac, mustard, sulphuric dioxide and sulphites. If in doubt please ask a member of staff. All reasonable steps and enquiries have been taken to ensure that the food products supplied to this establishment do not contain genetically modified products. A discretionary 10% service charge will be added to tables of 8 or more diners.

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