

## GARDEN ROOM RESTAURANT

### • TO COMMENCE •

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WARM BAKED MINI SHERSTON WHITE LOAF (V)  
English Salted Butter or Extra Virgin Olive Oil & Aged Balsamic Vinegar £8.00

CREAM OF MUSHROOM SOUP (V)  
Cep Oil £8.00

HAM HOCK & PIGS CHEEK PRESSING  
Truffle Emulsion, Burnt Apple Puree, Pickled Apple £8.00

TRIO OF GRILLED KING PRAWNS  
Mango & Chilli Salsa, Sakura Cress  
£12.50 (£4.50 supplement if on a dinner package)

HERITAGE CANDY BEETROOT (VE)  
Feuille De Brick Pastry, Plant Based Feta Cheese, Watermelon, Radish & Pistachio £8.00

GLAZED SPINACH & CURRIED ONION TART  
Soft Poached Duck Egg & Duck Egg Hollandaise £8.00

TIAN OF BRIXHAM CRAB  
Avocado Puree, Shaved Radish, Verjus Pickled Cucumber, Micro Herbs  
£15.50 (£7.50 supplement if on a dinner package)

### • TO FOLLOW •

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STEAMED HAKE  
Butter Braised Salsify Batons, Mussel, Potato & Chive Broth, Samphire £24.00

BEEF SHIN  
Beef Fat Fondant Potato, Woodland Mushrooms, Roasted Chantenay Carrots, Rich Red Wine & Thyme Sauce  
£28.50 (£4.50 supplement if on dinner package)

BUTTERNUT SQUASH RISOTTO(V)  
Toasted Pumpkin Seeds & Sage Oil 24.00

CONFIT GRESSINGHAM DUCK LEG  
Spiced Braised Red Cabbage, Potato Gratin, Charred Black Fig, Orange & Clove Jus £24.00

ROASTED MONKFISH  
Cauliflower Puree, Sauteed New Potato, Baby Spinach & Brinjal Pickle, Minted Yoghurt £28.50 (£4.50 supplement if on dinner package)

ORZO PASTA(VE)  
Roasted Tomato & Olive Oil Sauce, Nocellara Olives, Ciabatta Croutons, Fresh Basil £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  
£39.50

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(£15.50 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

• SIDES •

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Triple Cooked Hand Cut Chips  
Dressed Seasonal Leaves  
Selection of Seasonal Vegetables  
Cauliflower Cheese

All **£5.95**

• TO CONCLUDE •

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BRANDY SNAP MILLE FEUILLE  
Orchard Apple Mousse & Textures Of Apple £8.00

DARK CHOCOLATE SPHERE  
Coffee Cake, Crystallised Walnuts, Baileys Ice Cream and Hot Chocolate Sauce  
£12.50 (£4.50 supplement if on a dinner package)

REGIONAL BRITISH CHEESE  
Luna Goats Cheese, Smoked Lincolnshire Poacher, Burts Blue, Delliah, Quince Jelly, Grapes, Celery, Assorted  
Peters Yard Crisp Bread £15.95 (£7.95 supplement if on dinner package)

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

VANILLA PANNACOTTA  
Cranberry Compote & Sugared Cranberries,  
Caramelised White Chocolate £8.00

• HOT DRINKS •

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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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