

## 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

GREEN COURGETTE SOUP (V)  
Greek Yoghurt £8.00

CITRUS CURED CHALKSTREAM TROUT  
Celeriac Remoulade, Soda Bread, Finger Lime "Caviar" & Dill Oil £12.50  
(£4.50 supplement if on a dinner package)

PRESSING OF CONFIT CHICKEN  
Tarragon Emulsion, Brioche Croutons, Fresh Summer Black Truffle £8.00

HEIRLOOM TOMATO & SUPERSTRACCIA (VE)  
Charred Peach, Avocado Powder, Jerez Sherry Vinegar, Micro Basil Cress £8.00

SEARED SHETLAND SCALLOPS  
Slow Cooked Porchetta Suckling Belly, Parsnip Puree & Pickled Apple £17.50  
(£9.50 supplement if on a dinner package)

SMOKE INFUSED MASH POTATO  
Crispy Soft Poached Egg & Chorizo Jam £8.00

### • TO FOLLOW •

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

WEST COUNTRY BEEF SHORT RIB  
Smoked Mash, Confit Baby Onion, Cavolo Nero, Heritage Carrot, Red Wine & Bone Marrow Jus £24.00

ROASTED VENISON LOIN  
Butternut Squash Puree, Golden Turnip, Swiss Chard, Juniper Jus, Game Crisps £28.00  
(£4.00 supplement if on dinner package)


CORNFED COQUELET ROASTED ON THE CROWN  
Potato & Onion Hash Brown, Black Garlic Puree, Grelot Onion, Hen of The Woods  
Roast Chicken Jus £24.00

SHALLOT TARTE TATIN (VE)  
Roasted Roots & White Balsamic Gastrique £24.00

MATURED WEST COUNTRY SIRLOIN 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  
(£15.50 supplement if on dinner package)  
"Sirloin has a good surrounding of fat "nature's own flavour enhancer"  
chef recommends medium rare  
Choice of the following: Au Poivre, Béarnaise or Red Wine sauce | £4.00

DRY AGED "TOMAHAWK STEAK"  
For two to share  
Finished With A Beef Dripping & Thyme Glaze, Served With Garlic Butter Roasted Portobello Mushroom, Roasted Plum  
Tomato & Baby Watercress  
Triple Cooked Hand Cut Chips, Tempura Roscoff Onion Rings, Red Wine & Bone Marrow Jus  
£60.00 per person (min of 2 people) (£36.00 supplement pp if on dinner package)  
(Please Allow 45 minutes Cooking & Resting Time)

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• SIDES •

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Triple Cooked Hand Cut Chips  
Dressed Seasonal Leaves  
Selection of Seasonal Vegetables  
Fine Green Beans, Olive Oil & Sea Salt  
All **£5.95**

• TO CONCLUDE •

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“PEACHES & CREAM”  
Vanilla Pannacotta, Almond Crumb, Peach & Basil Compote £8.00

LEMON TART  
Dehydrated Lemon, Fior Di Latte & Pistachio Ice Cream £8.00

SOUTH PHILIPPINES SINGLE ORIGIN 69% CHOCOLATE SHELL  
Textures Of Strawberry, White Chocolate, Yuzu Gel £12.50  
(£4.50 supplement if on a dinner package)

REGIONAL BRITISH CHEESE  
Oxford Blue, Rollright, Keens Cheddar, Rosary Ash, 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

• 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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