



GARDEN ROOM

SMALL PLATES

FOR THE TABLE

Sourdough, olive oil, aged balsamic vinegar ●

11.00

<p>Seared scallops, crisp pancetta, pea purée, garlic and parsley butter 14.00</p> <p>Crispy Parmesan buttermilk chicken, chilli jam 9.50</p> <p>Prawn and crayfish cocktail, Marie Rose sauce, brown bloomer bread and butter 12.50</p>	<p>Crispy pork and black pudding Scotch egg, mustard mayonnaise, crackling 9.50</p> <p>Roasted butternut squash, coconut and ginger soup, toasted pumpkin seeds, chilli oil, garlic ciabatta ● 8.00</p> <p>● option available</p>	<p>Prawn thermidor rarebit, king prawns, creamy mustard and white wine sauce, mature Cheddar, toasted sourdough 11.50</p> <p>Sea salted beetroot, whipped goat's cheese, pumpkin seeds, aged balsamic ● 8.50</p> <p>● option available</p>
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LARGE PLATES

<p>Fish pie, smoked haddock, salmon, hake, king prawns, Cheddar mash topping, tenderstem broccoli 21.00</p> <p>Treacle-cured beef featherblade, slow cooked beef, Cheddar mash, honey-glazed carrots, kale* 27.50</p> <p>Rose harissa aubergine schnitzel, salsa verde, tahini yoghurt, lemon, herbs, charred greens ● ● option available 19.50</p> <p>Chicken Milanese, garlic butter, Parmesan, heritage tomatoes, rocket 19.50</p> <p>Cauliflower and mushroom shepherdess pie, miso and smoked paprika, carrot, leek, thyme, mash topping, tenderstem broccoli ● 19.50</p> <p>Prawn and haddock fishcake, wilted spinach, poached egg, mustard cream sauce 21.00</p> <p>Classic chicken Caesar, little gem lettuce, Parmesan shavings, croutons, anchovies, soft boiled egg, Caesar dressing 19.50</p> <p>Classic burger, beef patty, brioche-style bun, melted mature Cheddar, burger sauce, crispy fried string onions, house fresh-cut chips 19.50</p>

GRILLS

Our grills are served with your choice of one side dish and a sauce or butter.

<p>8oz sirloin* 35.00</p> <p>7oz fillet steak* 40.00</p> <p>11oz salt and pepper pork tomahawk* 30.00</p> <p>Salmon fillet* 27.00</p>

BUTTERS

<p>Garlic and parsley ● 3.50</p> <p>Green chilli, coriander and lime ● 4.50</p>

SAUCES

<p>Peppercorn 4.50</p> <p>Red wine jus 4.50</p> <p>Salsa verde ● 4.50</p>

SIDES

<p>House fresh-cut chips ● 6.00</p> <p>Buttered new potatoes ● 6.00</p> <p>Honey-glazed carrots ● 7.00</p> <p>Crispy fried string onions ● 6.50</p> <p>Cheddar mash ● 7.00</p> <p>Tenderstem broccoli, toasted almonds ● 7.00</p> <p>Heritage tomatoes, rocket, Parmesan 7.00</p>



Scan here to view calorie menu and supplement charges.

● vegetarian ● vegan

Adults need around 2,000 Kcal a day.

All items are subject to availability. Please inform your server of any allergies or intolerances before ordering. While care is taken, dishes are prepared in kitchens handling all allergens, and cross-contamination is possible. A discretionary 12.5% service charge will be added, with gratuities shared in full with our team. All prices include VAT at the current rate. There is an additional supplement charge for dishes marked with a *. Premium dishes are charged at an additional £10 when purchased as part of your DBB package.