




GARDEN ROOM



Rustic bread board	11.00
selection of warm, freshly sliced breads, duo of oil and balsamic vinegar, olives 	

SMALL PLATES

French onion soup	8.00
Gruyère cheese crouton	
Chicken liver and brandy pâté	8.00
truffle butter, toasted sourdough, fig chutney	
Crispy chicken tenders	9.50
chipotle mayonnaise	
Beef carpaccio	11.50
shaved Parmesan, Dijon mustard dressing, rocket	
Seared scallops	14.00
crisp pancetta, pea purée, garlic and parsley butter	
Prawn and crayfish cocktail	12.50
Marie Rose sauce, brown bread and butter	
Pan-fried king prawns	13.50
white wine, garlic and parsley butter	
Halloumi fries	8.50
tomato and chilli jam 	
Crushed avocado and tomato bruschetta	8.00
toasted sourdough, chilli oil 	
Burrata	9.00
heirloom tomatoes, focaccia croutes, rocket and basil dressing 	
Sea salted beetroot with whipped goat’s cheese	8.50
pumpkin seeds, balsamic glaze   option available	

LARGE PLATES

Garden Room burger	19.00
beef patty, streaky bacon, melted Cheddar, burger sauce, sourdough bun, skin-on-fries	
Cajun-spiced chicken fillet burger	19.00
soft cheese, sourdough bun, skin-on-fries	
Gourmet vegan burger	19.00
vegan cheese, red onion chutney, truffle vegan mayonnaise 	
Slow-cooked beef short rib *	26.50
confit garlic mashed potato, carrots, cabbage, crispy leeks	
Oven roasted breast of chicken	19.50
confit garlic mashed potato, glazed carrots, kale, bacon, wild mushroom, sage	
Fish pie	20.00
smoked haddock, salmon, hake, king prawns, Cheddar mash topping, steamed tenderstem broccoli	
Fish and chips	20.00
mushy peas, tartare sauce, lemon wedge	
Pan-fried salmon *	25.50
crispy-skinned salmon, buttery crushed potatoes, tenderstem broccoli, lemon and caper butter	
Carbonara tagliatelle	19.00
streaky bacon, herbs, garlic bruschetta	
Leek, pea and asparagus risotto	18.50
wild rocket, pistou   option available	
add chicken	6.00
Caesar salad	13.00
baby gem lettuce, anchovies, soft-boiled egg, sourdough croutes, shaved Parmesan, Caesar dressing	
Rainbow bowl	14.00
salad leaves, beetroot, mango, watermelon, peppers, pickled pink onions, cherry tomatoes, cucumber, avocado, edamame beans, quinoa, brown rice, French dressing 	
add chicken, salmon or halloumi 	6.00

GRILLS

8oz Black Angus sirloin steak *	33.00
with your choice of one side dish and either a sauce or butter	
8oz Gourmet steakhouse 50-day aged Black Angus sirloin steak *	39.00
chunky chips, grilled vine tomatoes and mushroom, onion rings and either a sauce or butter	
7oz Black Angus fillet steak *	40.00
with your choice of one side dish and either a sauce or butter	
11oz Salt and pepper pork tomahawk *	28.00
with your choice of one side dish and either a sauce or butter	
add grilled king prawns	6.00

SAUCES AND BUTTERS

Peppercorn sauce	4.00
Bearnaise sauce	4.00
Diane sauce	4.00
Garlic and parsley butter	3.00
Blue cheese and rosemary butter	3.00

SIDES

Skin-on-fries 	6.00
Chips, Maldon sea salt 	6.00
Truffle and Parmesan fries	7.00
Confit garlic mashed potato 	6.00
House-battered onion rings 	7.00
Tenderstem broccoli, chilli and garlic 	7.00
Seasonal greens 	6.00
Maple and thyme roasted carrots 	6.00
Heirloom tomato and red onion salad, balsamic vinegar dressing 	6.50

 vegetarian  vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with a * when guests are dining as part of a dinner inclusive package. Your dinner inclusive package includes a starter and main from our main menu. Side dishes and desserts are not included and will therefore be billed separately along with any dish supplement charges.



Scan here to view calorie menu and supplement charges.