

The Garden Room

Sourdough bread with homemade butter (G-M)



Scallop (F-MO-M-SU)

Pan seared scallop, confit chicken wings, Jerusalem artichoke
(Supplement £6.00)

Tandoori Pigeon (M-SU-MU)

Tandoori pigeon breast, "Makhani sauce", smoked yoghurt, crispy wild rice

Confit pork collar (G-M-SU)

Confit pork collar, fennel salad, chorizo jam and flageolet beans

Beetroot (M-SU)

Beetroot terrine, goats cheese cream, salt baked beetroot
(Vegan option available)



Beef Duo (G-M-SU)

Roast loin strip, oxtail pie, garlic spinach, mushroom puree, water cress, red wine jus
(Supplement £7.00)

Duck (M-SU)

Honey glazed duck breast, pomme-anna red wine glazed salsify, braised red cabbage, five spice jus

Stone bass (F-CR-G-E-M-SU)

Pan fried stone bass, crab and ginger sauce, crab tortellini, tenderstem broccoli

Humble potato (G-E-M-SU)

Sweet potato terrine, pomme dauphine, glazed carrots, creamed spinach, sweet potato puree, glazed carrots

Puy lentils (SU-MU)

Braised puy lentils, roast cauliflower, curried cauliflower cous cous
(Vegan option available)



Savarin (G-E-M-SU)

Homemade savarin, poached pineapple, pina colada sorbet, coconut snow

Rhubarb (G-E-M-SU)

"Rhubarb custard tart", rhubarb sorbet, poached rhubarb

Chocolate (G-E-M-SU)

Dark chocolate creameux, passionfruit parfait, passionfruit, chocolate ganache

Cheese (G-E-M-SU-MU-C)

Selection of Four British Cheeses, Chutney, Grapes, Celery & Crackers
(Supplement £5)



Allergen Index - If you have any food allergies or intolerances, please talk to a member of the team before ordering.

*F=Fish / E=Egg / L=Lupin / MO=Molluscs / S=Soya / M=Milk / C=Celery / MU=Mustard
G=Gluten / P=Peanuts / SE=Sesame / NU=Tree Nuts / CR=Crustaceans / SU=Sulphur Dioxide*

Two course £40.00 per person | Three course £55.00 per person | Coffee & petit fours £4.95 per person.

Please note a discretionary service charge of 10% will be added to the bill