



# GARDEN ROOM



## STARTERS

**Rustic bread board** 10.95  
selection of warm, freshly sliced breads,  
duo of oil and balsamic vinegar, olives **V**

**Classic French onion soup** 7.45  
Gruyère cheese crouton **V**

**Rosemary baked Camembert for two** 12.95  
fig and honey chutney, selection of warm bread **V**

**Beef croquettes** 9.45  
sriracha mayonnaise

**Crispy black pudding** 7.95  
piccalilli

**Chicken liver and brandy pâté** 7.95  
truffle butter, toasted sourdough, fig and honey chutney

**Crushed avocado and tomato bruschetta** 7.95  
toasted sourdough, chili oil **VE**

**Garlic mushroom bruschetta** 7.95  
creamy white wine sauce and chopped herbs **V**

**Salt and pepper calamari** 8.95  
aioli dip

**Atlantic king prawns with chorizo** 11.95  
creamy sweetcorn purée, fresh samphire and dill oil

**Classic smoked salmon** 12.50  
shallots, capers, buttered brown bread

**Sea salted beetroot with whipped goats' cheese** 8.45  
pumpkin seeds, balsamic glaze **V**  
**VE** option available.

## SALADS

**Classic Caesar salad** 11.95  
little gem lettuce leaves, homemade croutons, Caesar dressing, Parmesan flakes, free-range soft-boiled egg  
**add grilled chicken breast** 5.00  
**add halloumi** **V** 4.00

**Poke bowl** 13.95  
tomatoes, avocado, watermelon, mango, edamame beans, little gem lettuce, pomegranate seeds, radish, honey and mustard dip pot

**Add grilled chicken breast** 5.00  
**Add grilled halloumi** **V** 4.00  
**Add smoked salmon** 7.00

## MAINS

**Fish and chips** 18.95  
chunky chips, mushy peas, tartare sauce, lemon wedge

**Slow-cooked rib of beef** 24.95  
creamy mashed potatoes, glazed carrots, rich jus, topped with crispy leeks

**Oven-roasted breast of chicken** 18.45  
creamy mashed potatoes, glazed carrots, kale, with a bacon, wild mushroom and sage sauce

**Roasted loin of cod** 18.95  
chorizo and tomato with butterbeans and wilted spinach

**Roasted pork loin steak** 19.45  
Bury black pudding fritter, rosemary and garlic sauté potatoes, tenderstem broccoli, carrot purée, apple and cider gravy

**Smoked haddock, spring onion and mozzarella fishcakes** 18.45  
leeks and wilted baby spinach served with a creamy dill sauce, topped with a soft poached egg

**Leek, pea and asparagus risotto** 17.95  
wild rocket, pistou **VE**

## PIZZA & PASTA

**Pepperoni and 'nduja pizza** 15.95  
marinara sauce, cheese, pepperoni and 'nduja

**Caprese pizza** 14.95  
marinara sauce, bocconcini mozzarella, tomato, shallots, basil **V**

**Meat feast pizza** 16.95  
marinara sauce, cheese, chorizo, ham, pepperoni

**Mediterranean vegetable rigatoni** 17.95  
tomato and basil sauce, red onion, courgette, aubergine, mixed peppers, garlic, hard Italian style cheese, drizzle of basil oil **V**

**Chicken and chorizo penne** 18.45  
'nduja, tomato and mascarpone sauce

**King prawn, crab and chilli linguini** 18.45  
garlic, red chillies, fresh herbs ciabatta crostini

## GRILLS

**Gourmet Steakhouse 50-day aged Black Angus sirloin (227g/8ozs)** 35.00  
chunky chips, grilled vine tomatoes and mushroom, onion rings, your choice of sauce; peppercorn or garlic butter

**50-day aged Black Angus sirloin steak (227g/8ozs)** 29.95  
chunky chips, vine tomatoes and mushroom

**Classic fillet steak and chunky chips (228g/8oz)** 39.95  
chunky chips, vine tomatoes and mushroom

**Add peppercorn sauce** 3.50  
**Add garlic butter** 3.50

## BURGERS

Our burgers are served in a brioche bun with lettuce, tomato and red onion with skin-on-fries

**Gourmet beef burger** 18.95  
Cheddar cheese, crispy bacon and 'baconnaise'  
**Upgrade to Gruyère cheese** 1.00

**Cajun-spiced chicken fillet burger** 18.95  
with creamy soft cheese

**Garden gourmet plant-based spicy bean burger** 18.95  
wholesome vegan burger, vegan cheese, red onion chutney **VE**

## SIDES

**Skin-on-fries** **VE** 5.50

**Truffle and Parmesan fries** **V** 6.50

**Chunky chips** **VE** 5.50

**Home-made onion rings** **V** 5.50

**House salad** **VE** 4.95

**Seasonal greens** **V** 5.50

GF dishes are available.

**V** vegetarian **VE** vegan

A 10% service charge will be added to your bill. All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.



Scan for calorie information