



GARDEN ROOM

SMALL PLATES					
FOR THE TABLE			Sourdough, olive oil, aged balsamic vinegar VE		11.00
French onion soup, Gruyère cheese crouton	8.00	Prawn and crayfish cocktail, Marie Rose sauce, brown bloomer bread and butter	12.50	Beetroot houmous, chickpeas, pumpkin seeds, pitta bread VE	8.50
Seared scallops, crisp pancetta, pea purée, garlic and parsley butter	14.00	Salt and pepper calamari, aioli dip	9.50	Sea salted beetroot, whipped goat's cheese, pumpkin seeds, aged balsamic V	8.50
Crispy Parmesan buttermilk chicken strips, chilli jam	9.50	Crispy pork and black pudding Scotch egg, mustard mayonnaise, crackling	9.50	VE option available	
Halloumi fries, tomato and chilli jam V	8.50				

LARGE PLATES					
Fish pie, smoked haddock, salmon, hake, king prawns, creamy mash topping, tenderstem broccoli	21.00	Salmon fillet, new potatoes, tenderstem broccoli, salsa verde*	27.00		
Treacle-cured beef featherblade, slow cooked beef, creamy mash, honey-glazed carrots, kale*	27.50	Leek, pea and asparagus risotto, wild rocket, pistou V	18.50		
		VE option available			
Fish and chips, mushy peas, tartar sauce, lemon wedge	20.00	Add chicken	6.00		
Oven roasted breast of chicken, bacon, wild mushroom and sage sauce, creamy mashed potato, glazed carrots, kale	19.50	Classic chicken Caesar, little gem lettuce, Parmesan shavings, croutons, anchovies, soft boiled egg, Caesar dressing	19.50		
Rose harissa aubergine schnitzel, salsa verde, tahini yoghurt, lemon, herbs, charred greens V	19.50	Rainbow bowl, salad leaves, beetroot, mango, watermelon, peppers, pickled pink onions, cherry tomatoes, cucumber, avocado, edamame beans, quinoa, brown rice, French dressing VE	15.00		
VE option available					
Carbonara tagliatelle, streaky bacon, herbs, garlic bruschetta	19.00	Classic burger, beef patty, brioche-style bun, melted mature Cheddar cheese, burger sauce, skin-on fries	19.50		
Add chicken	6.00	Cajun spiced chicken fillet burger, soft cheese, brioche-style bun, skin-on fries	19.50		

GRILLS			
Our grills are served with your choice of one side dish and a sauce or butter.			
8oz sirloin steak*		35.00	
7oz fillet steak**		40.00	
11oz salt and pepper pork tomahawk*		30.00	
BUTTERS		SAUCES	
Garlic and parsley V	3.50	Peppercorn	4.50
Green chilli, coriander and lime V	4.50	Red wine jus	4.50
		Salsa verde VE	4.50

SIDES	
Skin-on fries VE	6.00
Freshly battered onion rings V	6.50
House fresh-cut chips VE	6.00
Buttered new potatoes V	6.00
Honey-glazed carrots V	7.00
Creamy mash V	6.00
Tenderstem broccoli VE	7.00
Heritage tomatoes, rocket, Parmesan	7.00



Scan here to view calorie menu and supplement charges.

V vegetarian VE 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 * or **. Premium dishes are charged at an additional £10*, £20** when purchased as part of your DBB package.