



the garden room
restaurant and bar

sample dinner menu

garden bites

focaccia

*olive oil, balsamic vinegar, seaweed
butter 5*

marinated green olives

lemon and fennel 4

whitstable rock oysters

shallot vinegar 3 each

starters

courgette and apple soup (v)

mint, golden cross cheese croquette 7

buratta (v)

heritage beetroot, lamb's lettuce, pomegranate molasses 11

confit chicken, tarragon & leek terrine

seasonal chutney, grilled sourdough 9

slow cooked short rib

toasted sesame seeds, celeriac and apple remoulade 9

port lypne smoked salmon

lemon, seaweed butter, onion loaf 11

yellowfin tuna sashimi

apple, radish, roast onion dashi 14

applewood cheese croquettes (v)

niçoise salad, honey and mustard dressing 9

grilled halloumi and butternut squash (v) (ve)

sage pesto, romesco, toasted seeds 9

main courses

flat iron steak

pink peppercorn sauce, watercress, beef fat chips 22

stuffed aubergine tagine (v) (ve)

*citrus cous cous, flaked almonds, coriander,
pomegranate 16*

côte de boeuf to share

*pink peppercorn sauce, flat mushroom, onion rings, plum
tomatoes, beef fat chips 65*

'tikka' monkfish

*red lentil dhal, coriander yogurt, onion
and cucumber salad 24*

trio of orchard farm pork

*savoy cabbage, morcilla croquette, creamed potatoes
cider sauce 21*

twice baked ashmore cheese soufflé (v)

leek fondue, tenderstem broccoli 17

roast cod fillet

*chorizo, saffron and mussel risotto,
chimichurri dressing 21*

grilled king prawns

*grilled vegetable panzanella salad,
garlic and lemon butter 29*

spatchcock spring chicken

tamarind glaze, chips and mixed leaf salad 18

bbq confit duck leg

garlic cream cheese, pickled vegetables 19

sides

fries or beef fat chips

smoked sea salt 5

sauté new potatoes (v) (ve)

lemon and parsley butter 5

tenderstem broccoli (v) (ve)

chilli and garlic 5





the garden room
restaurant and bar

d e s s e r t s

seasonal fresh fruit salad (v) (ve)
poached fruits, seasonal berries, lemon sorbet 8

raspberry and pistachio choux bun (v)
raspberry sauce 8

vanilla crème brûlée (v)
lemon and raisin cookie 7

milk chocolate and caramel delice (v)
passion fruit, hazelnuts 8

selection of ice cream and sorbet 6 (v) (ve)

c h e e s e s

garden room cheese platter (v)
choose from our selection of cheeses served with crackers, seasonal chutney and grapes
solo 5 | duo 7 | trio 9 | full board 11

ashmore mature cheddar
a hard cheese, rich and full of flavour
from canterbury

blue monday
a soft creamy blue cheese with a smooth flavour
from yorkshire

golden cross
a soft goat's cheese with a creamy texture
from east sussex

burwash rose
a semi-soft pungent cheese from east sussex

vegan applewood (ve)
smoked vegan cheese from somerset

a f t e r d i n n e r d r i n k s

coffee
americano, cappuccino, flat white, latte, hot chocolate,
dbl espresso 3.5

espresso martini
espresso, coffee liqueur, vodka 12

selection of birchall tea
english breakfast, earl grey, peppermint, green,
camomile, jasmine pearl, decaffeinated, darjeeling, 3

affogato
espresso, vanilla ice cream 7

digestifs
limcello 25ml 3.7 | baileys 50ml 4.7 | port 50ml 5.2 |

