

## the garden room

restaurant and bar

## sample sunday lunch menu

2 courses 28 | 3 courses 33

small plates

walmestone vine plum tomato soup (v) (ve)

sweet and sour peppers

hot smoked salmon rillettes

niçoise salad, lemon dressing

confit chicken, tarragon and leek terrine

seasonal chutney, grilled sourdough

buratta (v)

heritage beetroots, lamb's lettuce, pomegranate molasses

large plates

roast sirloin of beef

roast potatoes, seasonal vegetables, yorkshire pudding

confit duck leg

garlic cream cheese, creamed potatoes, pickled vegetables

grilled applewood cheese (v) (ve)

butternut squash, courgette, romesco sauce, sage pesto, toasted seeds roast chicken breast

chestnut stuffing, roast potatoes, seasonal vegetables, yorkshire pudding

cod fillet

chorizo, saffron, mussel risotto, chimichurri dressing

stuffed aubergine tagine (v) (ve)

citrus cous cous, flaked almonds, coriander, pomegranate

desserts

chocolate brownie (v)

chocolate sauce, vanilla ice cream

raspberry and pistachio choux bun (v)
raspberry sauce

vanilla crème brulée (v)

lemon and raisin cookie

british cheese selection (v)

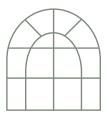
seasonal chutney, crackers

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

perfectly paired with a glass of dessert wine



(v) vegetarian | (ve) vegan



## the garden room restaurant and bar

