

# The Garden Room

The Garden Room is where our chefs like to cook up a storm. In this sleek, light-filled restaurant, Head Chef Sam Bowser and Culinary Director Martin Burge serve a menu full of ingenious flavour combinations and delicious surprises – using the freshest seasonal produce sourced from local suppliers we know and trust. Farmed or foraged, grown or reared, every ingredient that makes it into a Garden Room dish is the finest we can find. (And, with the Vale of Evesham – aka ‘The Garden of England’ – on our doorstep, we have access to some pretty fine stuff).

5 courses £60 | with wine flight £100 | 7 courses £85.00 | with wine flight £135

For a 5 course menu, we recommend you choose a starter, a main course and either a dessert or cheese.

### Amuse-bouche

*Gribble Bridge, Biddenden Vineyards, Kent, England, 2013*

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### Plancha scallops

Caramelised bacon, pickled grapes

*Homer Riesling, Marlborough, New Zealand, 2014*

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### Butter poached halibut

Shellfish broth, razor clam, sea lettuce

*Pinot Grigio, La Tunella, Colli Orientali del Friuli, Udine, Italy 2015*

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### Roast squab pigeon

Coffee, foie gras, kohlrabi, sherry sauce

*The Lane Shiraz-Viognier, Adelaide Hills, Australia 2014*

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### Cheese

Walnut and raisin bread, crackers

*Tokaji Aszu 5 Puttonyos*

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### Pre-dessert

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### Brillat Savarin cheesecake

Mandarin, lime ice cream

*Vin de Constance, Klein Constantia, Cape Town, South Africa 2012*

Foods described within this menu may contain nuts, derivatives of nuts or other allergens.

If you suffer from an allergy or food intolerance please let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes. Please note that our game meat may contain shot.

# Sunday Lunch

3 courses £40

## Entrée

Tomato jelly, gazpacho dressing, sour cream ice cream, avocado

Confit Arctic char, horseradish crème fraiche, cucumber dill

Duck liver terrine, Morello cherry compote, Pineau des Charantes jelly, heritage beetroot

## Mains

Grouse pithivier, crème de mure poached blackberries, red wine sauce

Caramelised halibut, saffron mussel velouté, coriander cress

Roast Hereford Angus beef, traditional trimmings and seasonal vegetables

## Desserts

Salt caramel tart, Pedro Ximenez ice cream

Greengage soufflé, toasted almond ice cream

Cheese trolley

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