

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).

6 courses £75.00 | with wine flight £125

Amuse-bouche

Gribble Bridge, Biddenden Vineyards, Kent, England, 2013

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Butternut tortellini

Parmesan broth, toasted pumpkin seeds

Roero Arneis, Cascina Ghercina Sassoalto, Piedmont, Italy 2016

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Plancha scallops

Caramelised bacon, pickled grapes

Homer Riesling, Marlborough, New Zealand, 2014

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Roast sirloin of beef

Braised oxtail, cepe purée, bone marrow

Hawequas, Mont Du Toit, Wellington, South Africa 2013

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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 £40.00

Amuse-bouche

Starters

Duck consommé, Chanterelle mushrooms, confit egg yolk, white beans

Confit rabbit terrine, toasted sourdough, sweet mustard, sauternes pickled carrots

Confit Arctic char, horseradish crème fraîche, compressed cucumber, dill oil

Mains

Grouse wellington, poached blackberries, red wine sauce

Roast pollock, mussel chowder, baby spinach

Roast shorthorn beef, traditional trimmings & seasonal vegetables

Desserts

Lemon tart, Earl Grey ice cream

Blackberry baked Alaska

Cheese trolley

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