

# 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 £65 | with wine flight £100 | 7 courses £85 | with wine flight £135

For a 5 course menu, we recommend you choose a starter, a main course and either a dessert or cheese.  
For the full 7 course experience, simply choose one of our three menus or create your own unique experience by choosing one dish from each line.

#### Amuse-bouche

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

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#### Hot smoked duck breast

Morello cherry, fried curry leaves, heritage beetroot  
*Elysium Black Muscat, Andrew Quaddy, California 2015*

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#### Butter poached halibut

Shellfish broth, razor clam, sea lettuce  
*Arinto Quinta de Chocaplaca Arinto, Lisboa, Portugal, 2016*

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#### Loin of Venison

Chou farci, baked quince, Sarladaise potato  
*Barbera d'alba, Fratelli Levis, Piedmont, Italy 2015*

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#### Cheese

Walnut and raisin bread, crackers  
*Pineau des Charentes 10 years*

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#### Pre-dessert

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#### Araguani chocolate pave

Lemon thyme ice cream, olive oil  
*Eradus "Sticky Mickey" Late Harvest Sauvignon Blanc, Marlborough, New Zealand 2014*

#### Amuse-bouche

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

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#### Confit arctic char

Dill oil, salted cucumber, oyster crème fraîche  
*Sancerre, Domaine du Nozay, Loire Valley, France 2016*

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#### Roast scallops

Lemon purée, confit chicken wing, rosemary sauce  
*Gruner Veltliner Strass Allram, Kamptal, Austria 2016*

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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  
*Château Briatte, Sauternes, Bordeaux, France, 2011*

#### 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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#### Roast cauliflower

Dijon mustard ice cream, parsley purée, Berkswell cheese  
*Old Vines Chenin Blanc, Old Vines Wine Cellar, Stellenbosch, 2015*

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#### Pearl barley truffle risotto

Cèpes, salsify  
*Côte de Beaune Villages, Olivier Leflaive, France 2011*

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#### Cheese

Walnut and raisin bread, crackers  
*10 year old Tawny*

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#### Pre-dessert

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#### Rice pudding moelleux soufflé

Textures of apple, caramelised puff pastry  
*Moscato d'Asti Fratelli Antonio e Raimondo, Piedmont, Italy 2015*

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.