

# 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***

• • •

### **Hot Smoked Duck Breast**

Morello cherry, fried curry leaves, heritage beetroot

***Elysium Black Muscat, Andrew Quaddy, California 2015***

• • •

### **Roast Scallops**

Lemon purée, confit chicken wing, rosemary sauce

***Chablis Premier Cru, Vincent Dampf, France 2015***

• • •

### **Loin of Venison**

Chou farci, baked quince, Sarladaise potato

***Chateauneuf du pape, Chateau Beauchene, France 2013***

• • •

### **Pre-dessert**

• • •

### **Araguani chocolate pave**

Lemon thyme ice cream, olive oil

***Eradus “Sticky Mickey” Late Harvest Sauvignon Blanc, Marlborough, New Zealand 2014***

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 £39.50

## Amuse-bouche

### Starters

Confit Arctic char, compressed cucumber & dill, oyster crème fraiche, keta caviar

Rabbit terrine, Iberico ham, pickled vegetables, sweet mustard mayonnaise

Butternut tortellini, Parmesan broth, toasted pumpkin seeds (v)

Celeriac and apple soup, autumn truffle (v)

### Mains

Roast sirloin of short horn beef, traditional trimmings

Slow roast shoulder of pork, black pudding croquette, burnt apple purée, crushed carrot and swede

Roast red leg partridge, chestnut purée, Morteau sausage, Sauternes sauce

Steamed seabream, mussels, shellfish broth, parsley oil, sea vegetables

Pearl barley truffle risotto, cèpes, salsify (v)

### Desserts

Salted caramel tart, pear sorbet

Brillat Savarin cheesecake, lime ice cream, mandarin

Set apple yoghurt, apple compote, almond crumble

English cheese board, candied walnuts, plum chutney, truffle honey

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.