



GARDEN ROOM



STARTERS

Rustic bread board 11.00
selection of warm, freshly sliced breads,
duo of oil and balsamic vinegar, olives **V**

Classic French onion soup 8.00
Gruyère cheese crouton

Rosemary baked Camembert for two 13.00
fig and honey chutney, selection of warm bread **V**

Beef croquettes 9.50
sriracha mayonnaise

Crispy black pudding 8.50
piccalilli

Chicken liver and brandy pâté 8.00
truffle butter, toasted sourdough, fig and
honey chutney

Crushed avocado and tomato bruschetta 8.00
toasted sourdough, chilli oil **VE**

Garlic mushroom bruschetta 8.00
creamy white wine sauce and chopped herbs **V**

Salt and pepper calamari 9.50
aioli dip

Atlantic king prawns with chorizo 12.00
creamy sweetcorn purée, fresh samphire
and dill oil

Classic smoked salmon 13.50
shallots, capers, buttered brown bread

Sea salted beetroot with whipped goat’s cheese 8.50
pumpkin seeds, balsamic glaze **V**
VE option available

SALADS

Classic Caesar 12.00
little gem lettuce leaves, homemade croutons, Caesar
dressing, Parmesan flakes, free-range soft-boiled egg

add grilled chicken breast 5.00
add halloumi **V** 5.00

Poke bowl 14.00
tomato, avocado, watermelon, mango, edamame beans,
little gem lettuce, pomegranate seeds, radish, honey and
mustard dip pot **V**

add grilled chicken breast 5.00
add grilled halloumi **V** 5.00
add smoked salmon 7.00

MAINS

Fish and chips 19.50
chunky chips, mushy peas, tartare sauce,
lemon wedge

Slow-cooked rib of beef 25.50
creamy mashed potato, glazed carrots, rich jus
topped with crispy leeks

Oven-roasted breast of chicken 19.50
creamy mashed potato, glazed carrots and kale
with a bacon, wild mushroom and sage sauce

Roasted loin of cod 19.50
chorizo and tomato with butter beans,
wilted spinach

Roasted pork loin steak 19.50
Bury Black pudding fritter, rosemary and garlic sautéed
potatoes, tenderstem broccoli, carrot purée,
apple and cider gravy

Smoked haddock, spring onion and mozzarella fishcake 19.50
leeks, wilted baby spinach served with a
creamy dill sauce, topped with a free-range
soft-poached egg

Leek, pea and asparagus risotto 18.50
wild rocket, pistou **V**
VE option available

PIZZA & PASTA

Pepperoni and ‘nduja pizza 16.50
marinara sauce, cheese, pepperoni, ‘nduja

Caprese pizza 15.50
marinara sauce, bocconcini mozzarella, tomato,
shallots, basil **V**

Meat feast pizza 17.50
marinara sauce, cheese, chorizo, ham, pepperoni

Mediterranean vegetable rigatoni 18.00
tomato and basil sauce, red onion, courgette, aubergine,
mixed peppers, garlic, hard Italian style cheese, drizzle of
basil oil **V**

Chicken and chorizo penne 18.50
‘nduja, tomato and mascarpone sauce

King prawn, crab and chilli linguine 18.50
garlic, red chillies, fresh herbs, ciabatta crostini

GRILLS

Gourmet Steakhouse 50-day aged Black Angus sirloin (8oz) 36.00
chunky chips, grilled vine tomatoes and mushroom, onion
rings, your choice of sauce; peppercorn or garlic butter

50-day aged Black Angus sirloin steak (8oz) 30.00
chunky chips, grilled vine tomatoes and mushroom

Classic fillet steak (8oz) 40.00
chunky chips, grilled vine tomatoes and mushroom

add peppercorn sauce 4.00
add garlic butter 3.50

BURGERS

Our burgers are served in a brioche bun with lettuce,
tomato and red onion with skin-on-fries

Gourmet beef burger 19.00
Cheddar cheese, crispy bacon and ‘baconnaise’
Upgrade to Gruyère cheese 1.00

Cajun-spiced chicken fillet burger 19.00
with creamy soft cheese

Garden gourmet plant-based burger 19.00
vegan cheese, red onion chutney **VE**

SIDES

Skin-on-fries **VE** 6.00

Truffle and Parmesan fries 7.00

Chunky chips **VE** 6.00

Homemade onion rings **V** 6.00

House salad **VE** 6.00

Seasonal greens **V** 6.00

V vegetarian **VE** vegan

Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Speak to a member of our team if you have any additional enquiries. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members.
All prices are inclusive of VAT at the current rate.



Scan for calorie information