

The Garden Room Menu

Served in the Garden Room & Garden

12:00pm-9:00pm Sunday to Thursday 12:00pm-9:30pm Friday & Saturday

T i d b i t s & S n a c k s

N u t s - 2.90 (V) (DF)

Honey Roast Peanuts - Chilli Peanuts
Dry Roasted Peanuts


C r i s p s - 1.50

Pipers - Anglesey Sea Salt
Taste of Game - Smoked Pheasant & Wild Mushroom
Taste of Game - Wild Duck & Plum Sauce


M a r i n a t e d O l i v e s
4.95 (V) (GF)(DF)

P o r k S c r a t c h i n g s - 1.90 (DF)

M a p l e B u f f a l o

C h i c k e n W i n g s - 8.45 (GF)(DF) 
With Red Chilli & Spring Onions


C a u l i f l o w e r C h e e s e

C r o q u e t t e s - 8.95 
With Roasted Romanesco, Wild Garlic Aioli,
Rocket & Red Onion Salad

G r i l l e d T i g e r P r a w n s

Per 4 Prawns – 8.45 (GF)(DFA)
Served Whole, with Garlic Butter,
Rocket & Lemon

C r i s p y W h i t e b a i t - 6.25 (DF)
With Homemade Tartare Sauce


A r t i s a n B r e a d S e l e c t i o n (V) (GFA) (DFA) 

Per Person - 2.95
With Mushroom & Truffle Butter, Olive Oil & Balsamic

S a n d w i c h e s

B l a c k B o m b e r C h e d d a r - 9.95 (V) (GFA)

On Toasted Ciabatta, With Tomatoes, Apple & Chilli Chutney, Baby Spinach & Skin-on-Chips

B e d f o r d s h i r e S t e a k - 12.95 (DFA) (GFA) 

Grilled & Served Pink or Well Done, On Toasted Ciabatta, With Béarnaise Sauce, Watercress
& Skin-on-Chips

S m o k e d S a l m o n - 10.45 (GFA)

On Toasted Brioche Roll, With Cream Cheese, Gherkin Relish, Baby Spinach & Skin-on-Chips

“ F i s h F i n g e r ” - 11.95

Battered Cod Fingers On Toasted Ciabatta
, With Baby Spinach, Rocket, Red Onion, Gherkin Relish, Homemade Tartare Sauce & Skin-on-Chips

 = Dish Contains Local Products

(GF) Gluten Free – (GFA) Gluten Free Option Available – (V) Vegetarian - (DF) Dairy Free - (DFA) Dairy Free Option Available
If you require further information on the allergen content of our foods, please ask a member of staff and they will be happy to help

B u r g e r s

" The Classic " - 17.25 (GFA)(DFA)

Grilled Bedfordshire Steak Burger, Woburn Black Bacon, Mature Cheddar, Baby Gem Lettuce, Tomatoes, Red Onion, Ketchup, Gherkin Relish, Toasted Brioche Bun, Skin-on-Chips

" The Lumberjack " - 17.75 (GFA)(DFA)

Grilled Bedfordshire Steak Burger, Pulled BBQ Local Pork Shoulder, Woburn Black Bacon, Mature Cheddar, Crispy Shallots, BBQ Sauce, Toasted Brioche Bun, Skin-on-Chips

P u b F a v o u r i t e s

Crispy Chicken Caesar Salad - 15.50

Old Bay Coated Crispy Chicken, Woburn Black Bacon, Baby Gem Lettuce, Caesar Dressing, Parmesan, Croutons

Steak & Ale Pie - 17.25

Bedfordshire Steak, Cask Ale & Caramelised Onion in Shortcrust;
With Herb Crushed New Potatoes **or** Skin-on-Chips, Buttered Kale, Gravy

Sausages & " Mash " - 15.95

Lamb, Rosemary & Redcurrant Sausages, Herb Crushed New Potatoes, Buttered Garden Peas, Crispy Shallots, Gravy

Ratatouille Wellington - 16.50 (V)

Aubergine, Courgette, Red Pepper, Red Onion & Tomato – Stuffed Puff Pastry Parcel,
Tomato, Red Onion & Rocket Salad, Roasted Red Pepper & Tomato Sauce

2 8 D a y A g e d

B e d f o r d s h i r e S t e a k s

Per Ounce/28.35g – Minimum Serve 6 ounces

Prices Are For Steak Only – Please Add Side Orders/Sauces As Required (Next Page)

R u m p (GF) (DF) 1.74

S i r l o i n (GF) (DF) 2.99

R i b e y e (GF) (DF) 3.20

F i l l e t (GF) (DF) 3.76

B o u r b o n M a r i n a t e d S i r l o i n (DF) 3.32


S i d e s

Skin-on-Chips (V) (GFA) (DF)	Sml 3.10/Lrg 4.00
Black Bomber Cheddar & Truffle Skin-on-Chips (V) (GFA)	Sml 3.80/Lrg 4.70
Roasted Field Mushrooms (V) (GF) (DF)	3.95
Herb Crushed New Potatoes (V) (GF) (DF)	4.95
Dauphinoise Potatoes (V) (GF)	4.95
Mac & Cheese (V)	4.95
Tenderstem Broccoli, Buttered Kale & Garden Peas (V) (GF) (DFA)	4.95
Mini Caesar Salad (V) (GF)	4.95
Rocket, Tomato & Red Onion Salad, Balsamic Dressing (V) (GF) (DF)	4.95


S a u c e s

Trio of Peppercorn (GF)	2.75
Béarnaise (V) (GF) <i>Hollandaise with Tarragon & Shallot</i>	2.75
Confit Garlic & Rosemary Butter (V) (GF)	2.75
Cropwell Bishop Blue Stilton & Pancetta (GF)	2.75
Gravy (GF) (DF)	2.25

F O R D E S S E R T

Black Forest – 8.95 (V) 

Dark Chocolate & Cherry Delice, Foxdenton Fruits of the Forest Gin & Cherry Compote,
Cherry Ice Cream, Chocolate Crumb, Hazelnut Praline


Sticky Toffee Pudding - 7.95 (V) (GF) 

With Butterscotch Sauce, Toffee Popcorn, Vanilla Ice Cream

Raspberry Ripple - 8.25 (GF) 

Raspberry Parfait, White Chocolate Mousse, Shortbread, Raspberry Coulis,
Candy Floss, Honeycomb

L O C A L I C E C R E A M S & S O R B E T S

2.45 per scoop 

Organic Vanilla Ice Cream (V) (GF)

Pistachio Ice Cream (V) (GF) (DF)

Earl Grey Ripple Ice cream

Dark Chocolate Sorbet (V) (GF) (DF)

Passion Fruit Sorbet (V) (GF) (DF)

B R T I T I S H A R T I S A N C H E E S E S

1 Cheese – 5.45

3 Cheeses – 11.25

Served with Crackers, Grapes, Apple & Chilli Chutney (V) (GFA)
(Gluten Free Option Served With Toasted Gluten Free Bread)

Black Bomber Cheddar (V)

Snowdonia Cheese Company, Rhl, Clwyd, Wales

Much loved and multi-award winning Extra Mature Cheddar, fast becoming a modern classic, with a
delicious smooth creaminess & deep rich flavour.

Cricket St Thomas Brie (V)

Manor Farm, Chard, Somerset

Award Winning British Brie, Ripened Using Traditional Methods, Superior Creamy Taste,
Mild, Fresh Flavour, Smooth Rind

Stinking Bishop (V)

Charles Martell, Dymock, Gloucestershire

A soft textured washed rind cheese, that develops a distinctive pungency with age. The name is derived from the
variety of pear, the juice of which is made into perry and is used to wash the cheese.

The centre has the incredibly soft texture of thick clotted cream and a slightly sweet, creamy flavour with a savoury
tang, reminiscent of fermented fruit.

Cropwell Bishop Blue Stilton (V)

The Creamery – Nottingham Rd, Cropwell Bishop, Nottingham

2022 Supreme Champion at the Virtual Cheese Awards. A traditional, hand ladled blue cheese produced using local
milk & methods which have changed very little since the 17th Century. Smooth, creamy and open velvety-soft
textured. Buttery & complex, with a slightly spicy long finish.