

# the garden room menu

served in the garden room and garden

12:00pm-9:00pm sunday to thursday 12:00pm-9:30pm friday and saturday

## snacks

**crisps** pipers anglesey sea salt,

taste of game smoked pheasant and mushroom/wild duck and plum sauce – 1.5

---

**pork scratchings** - 1.9 **sea salt and black pepper cashews** - 4 (VE)(GF)(DF)

---

**beetroot hummus** toasted seeds, stone-baked flatbread (VE)(GFA)(DF) – 4.5

---

**grilled halloumi** with chilli jam - 4.5 (V)(GF) **house marinated olives** - 5 (GF)(DF)(VE)

---

**stone-baked flatbread** confit garlic butter, parmesan (V) – 6.25

---

**pepelino peppers stuffed with cream cheese** (GF) - 5

---

**basilicata sausage and mozzarella arancini** roasted red pepper sauce – 7.5

---

**crispy chicken wings** maple buffalo, red chilli, spring onion, blue cheese sauce – 7

---

**yorkshire puddings** bacon jam, chive and parsley bread sauce, crispy onions, gravy – 7

---

## starters

**chorizo on toast** chorizo and red pepper ragu, chorizo oil, toasted sourdough, rocket (GFA) – 12.5

**mozzarella** heritage tomatoes, vegetable crisps, tomato consommé (V)(GF) – 11

**seared native scallops**, cod “scampi”, creamed polenta, sweetcorn puree, crispy pancetta, grilled corn, herb oil – 15.5

**carpaccio** 📍 seared bedfordshire beef fillet, sun-dried tomatoes, crispy parmesan, rocket, crispy capers, sourdough croutons, truffle mayonnaise, pickled red onion (GFA)(DFA) – 13.5

**garden pea and asparagus risotto** 📍 smoked bevistan ewe’s cheese, grilled asparagus, garden peas, parmesan croustillante (V)(GF)(DFA)(VEA) – 12

**with grilled bedfordshire chicken breast** 📍 +2.5 **with grilled tiger prawns** +5

**seafood cocktail** grilled tiger prawns, native crab and lobster salad, baby gem lettuce, mango and chilli salsa, (GF)(DF) – 13.5

📍 = Dish Contains Local Products

(GF) Gluten Free – (GFA) Gluten Free Option Available – (V) Vegetarian - (DF) Dairy Free - (DFA) Dairy Free Option Available  
(VE) Vegan - (VEA) Vegan Option Available

If you require further information on the allergen content of our food, please ask and we will be happy to help

## mains

**garden pea and asparagus risotto** 📍 smoked bevestan ewe's cheese, grilled asparagus, garden peas, parmesan croustillante (V)(GF)(DFA)(VEA) - 19

**with grilled bedfordshire chicken breast** 📍 +6      **with grilled tiger prawns** +7

**pan-roasted sea bass fillet** courgette, watercress and pickled lemon salad, grilled asparagus, herb crumb, beurre blanc (GF) - 28

**oven-roasted chicken and chorizo ballotine** 📍 chorizo stew, roasted new potatoes, grilled tenderstem broccoli, red pepper coulis (GF) - 27

**grilled lamb rump** 📍 *served pink*

roasted new potatoes, honey glazed chantenay carrots, toasted hazelnut crumb, garden peas and rainbow chard, chimichurri, lamb jus (GFA) - 29

**pan-fried gnocchi** sun-dried tomatoes, courgette, grilled artichokes, whipped goat's cheese, tarragon pesto, parmesan, tarragon crumb (V)(DFA)(VEA) - 19

**with grilled bedfordshire chicken breast** 📍 +6      **with grilled tiger prawns** +7

**grilled swordfish steak** 📍 creamed polenta, rocket, heritage tomato and caper salad, mango and chilli salsa, crispy capers (DF) - 28

**steak and lord carrington ale pie** 📍

in shortcrust, with roasted new potatoes **or** thick-cut skin-on-chips, buttered rainbow chard and garden peas, chive and parsley bread sauce, gravy - 21.5

**bacon-me-crazy burger** 📍

grilled 7oz bedfordshire steak burger, woburn black bacon, mature cheddar, baby gem lettuce, smoked bacon jam, gherkins, bacon bits, crispy onions, smokey baconnaise, toasted brioche bun, thick-cut skin-on-chips (DFA)(GFA) - 19.5

**don't have a cow burger**

moving mountains mushroom burger, grilled halloumi, watercress, beefsteak tomato, aioli, crispy onions, chilli jam, toasted brioche bun, skin-on-chips (V) - 17

**burger add-ons**

*add woburn black bacon* +1.75    *add fried egg* +1.75    *add jalapenos* +1    *add halloumi* +2.5  
*upgrade to mature cheddar and truffle thick-cut skin-on-chips* +.75

**steak sandwich** 📍 grilled bedfordshire steak (*served pink or well done*),

béarnaise sauce, watercress, on toasted ciabatta, skin-on-chips (DFA)(GFA) - 15

## 28 day aged bedfordshire steaks 📍

per ounce/28.35g – minimum serve 6 ounces  
prices are for steak only – please add side orders/sauces as required (next page)

**rump** (GF)(DF) 📍 - 2.56 per ounce

**sirloin** (GF)(DF) 📍 - 3.28 per ounce

**ribeye** (GF)(DF) 📍 - 3.74 per ounce

**fillet** (GF)(DF) 📍 - 4.08 per ounce

**bourbon marinated sirloin** (DF) 📍 - 3.51 per ounce

marinated for 48 hours in jim beam whisky, black treacle, soy sauce and brown sugar

---

## on the bone steaks 📍

*ideal to share...or for 1...we won't judge*

**tomahawk** (GF) (DF) (Average 35oz) - 2.56 per ounce

**30oz porterhouse** (sirloin and fillet either side of t-bone) (GF) (DF) 📍 - 69

**16oz t-bone** (GF) (DF) 📍 - 39

---

## speciality wagyu

freedown hills of yorkshire

**olive fed 8oz wagyu ribeye**

please add side orders/sauces as required

(GF)(DF) – 45

**6oz wagyu burger** (GFA)(DFA) – 22.5

with snowdonia truffle cheddar, rocket,  
truffle aioli, crispy onions,  
toasted brioche bun, skin-on-chips

**kagoshima japanese wagyu a5+ bms10-12**

from kyushu island in the south of japan, spectacularly marbled, this is the richest, tenderest and most complex of all wagyu and is simply unmatched in the world of beef. the animals are finished on a mixture of grass, rice straw and whole crop silage for about 600 days. Kagoshima is the current winner of the japanese wagyu olympics (the best of the best!)

**fillet** (GF)(DF) – 60 per 100g/3.57oz

**sirloin** (GF)(DF) – 45 per 100g/3.57oz

to really enjoy your a5 wagyu at its best - we recommend cooking it medium - this will beautifully render the fat

## meat and fish

please add side orders/sauces as required

**chicken breast** (GF)(DF) - 13

**lamb rump** (GF)(DF) - 21

**swordfish steak** (GF)(DF) - 19

**sea bass fillet** (GF)(DF) - 19

**grilled whole tiger prawns**  
with garlic butter (GF)(DFA) - 7.5

## add ons

**black pudding** (DF) - 3

**cumberland chipolatas** (DF) - 3

**fried cardington free range egg**  
(GF)(DF) - 1.75

**grilled halloumi**  
with chilli jam (V)(GF) - 4.5

## sides

### **traditional steak garnish**

thick-cut skin-on-chips, thyme roasted mushrooms, grilled beefsteak tomato  
(V)(GFA)(DF)(VE) - 7

**thyme roasted mushrooms** (V)(GF)(DF)(VE) - 4.5

**thick-cut skin-on-chips** (V)(GFA)(DF)(VE) - 3.5

**mature cheddar and truffle thick-cut skin-on-chips** (V)(GFA) - 4

**lincolnshire poacher dauphinoise potatoes** (GF) - 5.5

**roasted new potatoes** (V)(GF)(DF)(VE) - 5

**grilled tenderstem broccoli** chimichurri, herb crumb (V)(GFA)(DFA)(VEA) - 6

**buttered rainbow chard and garden peas** hazelnut crumb (V)(GFA)(DFA)(VEA) - 5.5

**mini caesar** (V)(GFA) - 5.5

**rocket salad**, heritage tomatoes, pickled red onion, lemon-dijon vinaigrette  
(V)(GF)(DF)(VE) - 5.5

---

## sauces

**trio of peppercorn** (GF) - 3

**confit garlic and rosemary butter** (V)(GF) - 3

**béarnaise hollandaise** with tarragon and shallot (V)(GF) - 3

**cropwell bishop blue stilton** (V)(GF) - 3

**gravy** (GF)(DF) - 2.5

## desserts

**lemon curd tart** 📍 italian meringue, blueberry and lemon salsa, limoncello sorbet  
(V) – 10.5

**dubai chocolate** 📍  
double chocolate brownie, crispy pistachio cream, dark chocolate sauce,  
toasted pistachios, pistachio ice cream (V) – 11.5

**sticky toffee pudding** 📍 butterscotch sauce, toffee popcorn, vanilla ice cream  
(V)(GF) - 10.5

**vanilla coconut milk panna cotta** 📍 marinated strawberries, crumbled meringue,  
strawberry compote, strawberry sorbet (V)(DF)(GFA)(VEA) – 10.5

**raspberry ripple** raspberry parfait, white chocolate mousse, shortbread,  
raspberry and elderflower jelly, raspberry coulis, white chocolate popping crisp,  
candy floss, honeycomb (GF) - 10.5

## local ice creams and sorbets

*from the willen ice cream company* 📍

vanilla ice cream (V)(GF)

pistachio ice cream (V)(GF)

single-origin santander chocolate ice cream (V)(GF)

limoncello sorbet (V)(DF)(GF)(VE)

strawberry sorbet (V)(DF)(GF)(VE)

2.95 - per scoop

# british artisan cheeses

1 cheese – 7    3 cheeses – 14    5 cheeses – 22

served with peter's yard crackers, fig and honey chutney,  
membrillo (quince jelly), dried apricots (GFA)  
*(gluten free option served with toasted gluten free bread)*

**waterloo** *village maid cheese, reading, berkshire (V) (unpasteurised)*

a mild semi-soft camembert style cheese. made using washed curd method, which dilutes the acidity, to achieve a gentle, mellow flavour. It's distinctive yellow colour is due to the natural carotene in the milk from the single herd pedigree guernsey cow's milk.

*suggested wine - chafor elegance 2019 vintage white*

**bevistan smoked**  *carlton, bedfordshire (V) (pasteurised)*

made from ewe's milk from their own dairy, a young, semi-soft cheese, creamy and crumbly texture, lightly smoked using applewood with citrus undertones

*suggested wine - saint clair noblel riesling*

**cote hill blue** *osgoodby, lincolnshire (V) (pasteurised)*

blue-brie style, buttery, salty, sweet blue flavour, grey bloomed rind,  
rich creaminess, peppery taste

*suggested wine - pelee island vidal icewine*

**lincolnshire poacher** *alford, lincolnshire (unpasteurised)*

west country cheddar - meets comte – meets swiss mountain cheese, it boasts a smooth, densely creamy, slightly open texture and rich herbaceous flavour notes, rich, savoury and brothy to a long, sweet and almost pineapple-like

*suggested wine – domaine lafage, 'les sardines' grenache gris*

**truffle trove cheddar** *snowdonia cheese company, rhyl, wales (V) (pasteurised)*

combining italian summer truffles with extra mature cheddar from north wales, distinctive earthy aroma, perfectly balanced with undertones of wild mushroom and hazelnut, leading to notes of garlic

*suggested wine – any of our ruby ports or château Julien bordeaux*