

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 – 1.5

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

roasted red pepper and sun-dried tomato hummus
toasted seeds, toasted focaccia (VE)(GFA)(DF) – 4.5

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

toasted sourdough and focaccia olive oil, balsamic – 4.5 (VE)(D)

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

goat's cheese, caramelised onion and truffle arancini truffle mayonnaise (V) – 7.5

crispy chicken wings

honey bbq sauce, smokey baconnaise, crispy onions, bacon bits, pickled shallots – 7

yorkshire puddings bacon jam, bread sauce, crispy onions, gravy – 7

starters

mushrooms on toast sautéed wild mushrooms, confit garlic, smoked bacon and parsley cream, crispy bacon, toasted sourdough, rocket (GFA) – 12.5

beet-root tartare carrot “yolk”, whipped goat's cheese, pickled beetroot, hazelnut crumb, dill (V)(GFA)(DFA)(VEA) – 12

seared native scallops, cod “scampi”, smoked bacon, pea puree, crispy onions, raw pea and pea shoot salad – 15.5

carpaccio 📍 seared bedfordshire beef fillet, sun-dried tomatoes, crispy parmesan, rocket, sourdough croutons, black garlic mayonnaise, pickled shallots (GFA)(DFA) – 13.5

wild mushroom and thyme risotto 📍 smoked bevistan ewe's cheese, tarragon pesto, parmesan croustillant (V)(GF)(DFA)(VEA) – 12

with grilled bedfordshire chicken breast 📍 - 14.5

kipper pate celeriac and apple remoulade, pickled apple, pea shoots, herb oil, ciabatta crostini (GFA) – 12

📍 = 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

wild mushroom and thyme risotto 📍 smoked bevistan ewe's cheese, tarragon pesto, parmesan croustillant (V)(GF)(DFA)(VEA) - 19

with grilled bedfordshire chicken breast 📍 - 25

pan-roasted sea bass fillet roasted new potatoes, pea puree, lemon puree, rocket, watercress, fennel, and dill salad (GF)(DFA) - 28

chicken cordon bleu 📍 chicken breast in breadcrumbs; stuffed with prosciutto and snowdonia truffle cheddar, herb crushed new potatoes, buttered french beans, black garlic mayonnaise, confit garlic and rosemary butter - 27

grilled lamb rump 📍 *served pink* fondant potato, honey glazed chantenay carrots, minted garden peas and kale, morel mushroom sauce, hazelnut crumb (GFA) - 29

conchiglie pasta sun-dried tomatoes, grilled artichokes, whipped goat's cheese, tarragon pesto, parmesan, tarragon crumb (V) - 19

with grilled bedfordshire chicken breast 📍 - 25

oven-roasted cod fillet 📍 roasted gem, grilled tiger prawns, shellfish bouillabaisse, garden peas, sourdough croutons (GFA)(DF) - 28

steak and lord carrington ale pie 📍

in shortcrust, with herb crushed new potatoes **or** thick-cut skin-on-chips, buttered kale and garden peas, 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 parmesan and rosemary salted 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

cod fillet (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

herb crushed new potatoes (V)(GF)(DF) - 5

buttered french beans tarragon pesto, tarragon crumb (V)(GFA)(DFA)(VEA) - 6

buttered kale and garden peas hazelnut crumb (V)(GFA)(DFA)(VEA) - 5.5

mini caesar (V)(GFA) - 5.5

rocket salad, beefsteak tomatoes, pickled shallots, 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

amaretto tiramisu 📍 single-origin santander chocolate ice cream, chocolate shards
(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 📍 poached pink rhubarb, gingerbread crumb,
limoncello sorbet (V)(DFA)(GF)(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)

chocolate orange ripple 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