

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)

house marinated olives - 5 (GF)(DF)(VE)

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

mushroom, truffle and honey arancini truffle mayonnaise (V) 7.5

grilled cumberland chipolatas 📍 honey mustard glaze (DF) 6.5

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

crispy chicken wings

honey bbq sauce, smokey baconnaise, crispy onions, bacon bits, pickled shallots – 7.5

yorkshire puddings bacon jam, creamed leeks, crispy onions, gravy – 7.5

starters

mushrooms on toast sautéed wild mushrooms, confit garlic and parsley cream,
toasted sourdough, rocket, truffle oil ((V)(GFA) – 12.5

pork, apple and sage scotch egg 📍 creamed leeks, smoked bacon jam – 11

seared native scallops, cod croquettes, prawn and caper beurre blanc, samphire – 15.5

carpaccio 📍 seared bedfordshire beef fillet, roasted beetroot, horseradish cream,
crispy parmesan, hazelnut crumb, watercress, pickled shallots (GFA)(DFA) – 13.5

butternut squash risotto 📍 smoked bevistan ewe's cheese, roasted squash, toasted
pumpkin seeds, crispy sage (V)(GF)(DFA)(VEA) – 12

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

smoked mackerel rillettes celeriac and apple remoulade, pickled cucumber,
ciabatta crostini (GFA) – 11



= 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

butternut squash risotto 📍 smoked bevistan ewe's cheese, roasted squash, toasted pumpkin seeds, crispy sage (V)(GF)(DFA)(VEA) – 19

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

pan-roasted sea bass fillet pumpkin puree, braised fennel, tenderstem broccoli, herb crumb, fish velouté - 28

grilled chicken breast 📍 confit chicken leg and mature cheddar pasty, taylor's mustard and caramelised red onion mashed potatoes, roasted celeriac, wild mushroom fricassee, gravy – 27

slow-roasted lamb shoulder pressé 📍 lincolnshire poacher dauphinoise potatoes, roasted rainbow carrots, minted winter cabbage and garden peas, mint gravy (GF) - 29

pan-fried gnocchi sautéed wild mushrooms, pesto, parmesan, hazelnut crumb (V)(DFA)(VEA) – 19

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

cornish fish stew (english bouillabaisse)

pan-roasted salmon fillet, grilled tiger prawns, braised winter cabbage, steamed mussels and palourde clams, shellfish bouillabaisse, samphire, aioli, thick-cut skin-on-chips (GFA)(DF) - 29

steak, game and lord carrington ale pie 📍

bedfordshire steak, woburn venison, partridge and pheasant in shortcrust, with taylor's mustard and caramelised red onion mashed potatoes
or thick-cut skin-on-chips,

buttered winter cabbage and garden peas, creamed leeks, 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, celeriac and apple remoulade, watercress, beefsteak tomato, aioli, crispy onions, 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

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) 📍 - 4.02 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

salmon fillet (GF)(DF) - 19

sea bass fillet (GF)(DF) - 19

grilled whole tiger prawns

with garlic butter (GF)(DFA) - 7.5

add ons

the bury black pudding (DF) - 3

cumberland chipolatas (DF)  - 3

fried cardington free range egg

(GF)(DF)  - 1.75

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

taylor's mustard and caramelised red onion mashed potatoes (V)(GF) - 5

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

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

mini caesar (V)(GFA) - 5.5

rocket salad, beefsteak tomato, pickled shallots, lemon and 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

apple and cinnamon strudel tart 📍 flaked almonds, maple crème fraiche,
vanilla ice cream (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 📍 berry compote, pecan nut granola,
blackberry and cherry 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)

blackberry and cherry sorbet (V)(DF)(GF)(VE)

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 noble 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, rhyll, 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