

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

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

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

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

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**blistered padron peppers** smoked sea salt – 5.5 (GF)(DF)(VE)

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**mushroom, truffle and honey arancini** black garlic mayonnaise (V) – 7.5

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**crispy chicken wings** honey bbq sauce, smokey baconnaise, crispy onions,  
bacon bits, pickled red onion – 7

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**yorkshire puddings** thyme roasted shallots, celeriac puree, sauteed leeks, gravy – 7

## starters

**baked camembert** hazelnut granola, rosemary honey, toasted ciabatta,  
grilled apples and pears, fig and honey (V)(GFA) - 13

**bedfordshire beef carpaccio** 📍 pickled red onions, rocket, shaved horseradish,  
ciabatta croutons, black garlic mayonnaise (GFA)(DFA) – 13.5

**scallop cullen skink** tseared native scallops, smoked haddock and leek croquettes,  
smoked haddock chowder, sauteed leeks, parsley pesto – 15.5

**bedfordshire pork and fennel scotch egg** 📍 celeriac, fennel and apple remoulade,  
smoked bacon relish (DF) – 12

**butternut squash risotto** 📍 roasted squash, smoked bevistan, toasted pumpkin seeds,  
sage oil, crispy sage (V)(DFA)(GFA)(VEA) - 12 - **with seared pigeon breast** 📍 - 14.5

**hot smoked mackerel** pickled beetroot carpaccio, roasted beetroot, horseradish cream,  
beetroot, lemon and port dressing (GF)(DFA) – 13



**= 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** 📍 roasted squash, smoked bevisan, toasted pumpkin seeds, sage oil, crispy sage (V)(DFA)(GFA)(VEA) - 19 - **with seared pigeon breast** 📍 - 25

**pan-roasted sea bass fillet** potato gratin, grilled tenderstem broccoli, smoked caper and dill beurre blanc, crispy capers (DFA) (GF) - 27

**slow-roasted lamb shank** 📍 truffle and thyme mashed potatoes, buttered savoy cabbage, braised carrots, thyme roasted shallots, minted garden peas, gravy (GF) - 27

**duo of woburn venison** 📍 pan-roasted venison haunch, venison cottage pie, baked celeriac, roasted beetroot, celeriac puree, buttered kale, beetroot and port jus (GF) - 29

**wild mushroom and rosemary wellington** creamed leeks, roasted carrots, buttered kale (V) - 19

**cornish fish stew (english bouillabaisse)** pan-roasted salmon fillet, grilled tiger prawns, steamed native mussels and palourde clams, braised fennel, bouillabaisse sauce, aioli, skin-on-chips (GFA)(DF) - 29

**bedfordshire steak and lord carrington ale pie** 📍  
truffle and thyme mashed potatoes **or** skin-on-chips;  
buttered savoy cabbage and garden peas, gravy - 20.5

**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, skin-on-chips (DFA)(GFA) - 19.5

**chicken caesar burger** 📍 old bay crispy coated bedfordshire chicken, woburn black bacon, parmesan, baby gem lettuce, beefsteak tomato, caesar sauce, toasted brioche bun, skin-on-chips - 18

## ***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

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## 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

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## speciality wagyu

freedown hills of yorkshire

**olive fed 8oz wagyu ribeye**

please add side orders/sauces as required  
(GF)(DF) – 55

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

with parmesan, 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) - 21

**sea bass fillet** (GF)(DF) - 21

**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

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## sides

**traditional steak garnish**

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

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

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

**parmesan and rosemary salted skin-on-chips** (V)(GFA) - 4

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

**thyme and truffle mashed potatoes** (V)(GF) - 5

**grilled tenderstem broccoli** confit garlic butter, toasted almonds (V)(GF)(DFA)(VEA) - 6

**buttered kale, savoy cabbage, garden peas and leeks** parsley pesto, (V)(GF)(DFA)(VEA) - 5.5

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

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

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## 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

**grandma dodman's orchard crumble fool** 📍 caramelised apples and pears, maple and oat crumble, vanilla chantilly cream, apple puree, cantuccini biscuits (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

**coconut and vanilla panna cotta** 📍 macerated cherries, cherry coulis, nut granola, cherry sorbet (V)(DF)(GFA)(VEA) – 10

**raspberry ripple** raspberry parfait, white chocolate mousse, shortbread, raspberry and elderflower jelly, raspberry coulis, white chocolate popping crisp, candy floss, honeycomb (GF) – 10

## local ice creams and sorbets

*from the willen ice cream company* 📍

vanilla ice cream (V)(GF), mint choc chip ice cream (V)(GF), pistachio ice cream (V)(GF), coffee ice cream (V)(GF), cherry sorbet (V)(DF)(GF)(VE) coconut and lemongrass 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, grapes, fig and honey chutney <sup>(GFA)</sup>  
(gluten free option served with toasted gluten free bread)

**wild garlic cornish yarg** *lynher dairy, ponsanooth, cornwall* (V) (pasteurised)  
a semi hard cheese with a crumbly core. it has a fresh, lactic, lemony flavour with  
mushroom undertones, a well-balanced sharpness and hint of garlic.  
*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*

**appleby's double gloucester** (unpasteurised)  
*(hawkstone, cheshire)*  
traditional, full fat, hard cheese, nutty, rich, buttery flavour, crumbly texture,  
slight tang, mineral bite