

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

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

sea salt vegetable crisps (VE)(GF)(DF) – 3

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

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

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

mushroom, truffle and honey arancini aioli (V) – 7.5

crispy chicken wings

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

yorkshire puddings braised red cabbage, bread sauce, crispy onions, gravy – 7

starters

mushrooms on toast sautéed wild mushrooms, confit garlic and parsley cream,
toasted sourdough, crumbled chestnuts, rocket, truffle oil (V)(GFA) – 12

oven-roasted yorkshire wagyu beef bone marrow lemon and herb crumb,
toasted ciabatta, rocket and caper salad (GFA)(DF) – 12.5

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

carpaccio 📍 seared bedfordshire beef fillet, pickled shallots, shaved parmesan,
truffle aioli, crispy onions, watercress (GFA)(DFA) – 13.5

beetroot risotto 📍 roasted beetroot, smoked bevistan cheese, vegetable crisps
(V)(GF)(DFA)(VEA) - 12 **with grilled bedfordshire chicken breast** 📍 - 14.5

cubeb pepper and orange blossom hustle gin cured salmon fillet 📍 radicchio, dill
and orange slaw, avocado puree, ciabatta crostini, herb oil (GFA)(DF) – 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

beetroot risotto 📍 roasted beetroot, smoked bevistan cheese, vegetable crisps (V)(GF)(DFA)(VEA) - 19 **with grilled bedfordshire chicken breast** 📍 - 25

pan-roasted sea bass fillet potato gratin, tenderstem broccoli, braised fennel, steamed mussels, shellfish bouillon (GF)(DFA) - 28

coq au vin 📍 pan-roasted chicken breast, taylor's of newport pagnell mustard and caramelised red onion mashed potatoes, braised chicken leg, wild mushroom, onion, smoked bacon and red wine casserole, buttered kale (GF)(DFA) - 27

slow-roasted lamb shank 📍 parsley mashed potatoes, minted garden peas, kale and savoy cabbage, gravy (GF)(DFA) - 28

root vegetable, goat's cheese and rosemary wellington braised red cabbage, buttered kale, braised rainbow carrots, cropwell bishop blue stilton sauce (V) - 19

oven-roasted salmon fillet 📍 smoked fishcakes, taylor's of newport pagnell mustard and samphire beurre blanc, braised rainbow carrots, crispy capers - 28

steak and game pie 📍 bedfordshire steak, woburn venison, partridge and pheasant in shortcrust, taylor's mustard and caramelised red onion mashed potatoes **or** skin-on-chips, buttered kale, braised red cabbage, 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, 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

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 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

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

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

grilled tenderstem broccoli lemon and herb crumb (V)(GFA)(DFA)(VEA) - 6

buttered savoy cabbage and garden peas (V)(GF)(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

trinity cream *(also known as cambridge burnt bream or crème brûlée)*

orange mousse, dehydrated orange, cantuccini biscuits (V)(GFA) - 10

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

winter spiced coconut milk panna cotta 📍 mulled berries, apple and cinnamon

sorbet, maple roasted pecans, gingerbread crumb (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), coffee ice cream (V)(GF),
chocolate orange ice cream (V)(GF), apple and cinnamon sorbet (V)(DF)(GF)(VE)
coconut and lemongrass 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 (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

wensleydale with cranberries

hawes creamery, north yorkshire (V) (pasteurised)

sweet and fruity cranberries, carefully combined with creamy and mild, crumbly yorkshire wensleydale, lactic tang, followed by herby, minerally flavours and a honeyed aftertaste

suggested wine – any of our ruby ports