

# 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, onion ketchup, crispy onions,  
spring onions, gravy – 7

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## starters

**buffalo mozzarella** heirloom tomatoes, tomato consommé, vegetable crisps, pesto  
(V)(GF) - 11.5

**bedfordshire beef carpaccio** 📍 chimichurri, black garlic mayonnaise,  
sun-blush tomatoes, parmesan, rocket (GF)(DFA) – 13.5

**seared scallops** tarragon and lemon soft polenta, grilled courgette ribbons,  
grilled halloumi, carrot puree, toasted almonds, herb oil (GF) – 15.5

**bedfordshire pork and nduja scotch egg** 📍 chorizo ragu, aioli, rocket, herb oil (DF)– 12

**garden pea and asparagus risotto** grilled asparagus, spring onions, parmesan, herb  
oil, watercress (V)(DFA)(GF)(VEA) - 11.5 - with grilled chicken breast 📍 (DFA)(GF) - 13.5

**“prawn cocktail”** grilled tiger prawns, prawn, mango and chilli salsa, avocado, baby gem,  
coconut and nut crumb (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

**garden pea and asparagus risotto** grilled asparagus, spring onions, parmesan, herb oil, watercress (V)(DFA)(GFA)(VEA) - 18 - with grilled chicken breast 📍 (DFA)(GF) - 24

**pan-roasted sea bass fillet** herb crushed new potatoes, fennel, orange and dill salad, lemon puree, dill and lemon vinaigrette (DFA) (GF) - 27

**grilled lamb rump** 📍 roasted new potatoes, thyme roasted shallot, buttered rainbow chard and garden peas, onion ketchup, courgette ribbons, salsa verde, crispy onions, gravy (GFA)(DFA) - 29

**grilled porkahawk chop** 📍 smoked bacon crushed new potatoes, grilled tenderstem broccoli, carrot puree, apple puree, gravy (GF)(DFA) - 26

**courgette, mascarpone, lemon and mint wellington** grilled courgette, rocket, pickled red onion, lemon and dijon vinaigrette (V) - 19

**oven-roasted skrei cod fillet** pistachio and lemon crust, grilled herb polenta, grilled asparagus, spring onions, chorizo and tomato sauce (GFA)(DF) - 25

**bedfordshire steak and lord carrington ale pie** 📍  
herb crushed new potatoes **or** skin-on-chips; buttered rainbow chard 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) 📍 - 2.16 per ounce

**sirloin** (GF)(DF) 📍 - 3.18 per ounce

**ribeye** (GF)(DF) 📍 - 3.44 per ounce

**fillet** (GF)(DF) 📍 - 3.98 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) – 2.16 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) – 70 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

**porkahawk chop** (GF)(DF)  - 18

**lamb rump** (GF)(DF)  - 20

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

**skrei cod fillet** (GF)(DF) - 20

## 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

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

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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

**spenwood dauphinoise potatoes** (V)(GF) - 5.5

**herb crushed new potatoes** (VE)(GF)(DF) - 5

**grilled tenderstem broccoli** chimichurri, toasted almonds (V)(GF)(DFA)(VEA) - 6

**buttered rainbow chard and garden peas** pesto, spring onions (V)(GF)(DFA)(VEA) - 5.5

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

**rocket salad**, heirloom 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

**tiramisu** 📍 *(we have to...our head chef is italian)*

with amaretto cream, chocolate shard, coffee ice cream, cocoa (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 strawberry panna cotta** 📍 mint marinated strawberries, strawberry compote, coconut granola, coconut and lemongrass sorbet (V)(DF)(GF)(VEA) - 10

**raspberry ripple** raspberry parfait, white chocolate mousse, shortbread, raspberry and elderflower jelly, raspberry coulis, 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),

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*

**wigmore** (V) (unpasteurised)  
*(deopham, norfolk)*  
made from ewe's milk, semi-soft, washed-curd, delicate texture,  
fruity richness, flavours of wild flowers, caramel and macadamia nuts

**mrs temple's binham blue** (V) (pasteurised)  
*(holkham estate, norfolk)*  
luxuriously prepared from brown swiss cattle that graze near wells-next-the-sea,  
pale yellow interior, creamy texture, tangy taste, delectable natural crust,  
full flavoured yet not overpowering

**spenwood** (V) (unpasteurised)  
*(riseley, berkshire)*  
made from ewe's milk, hard-pressed, lighter-style pecorino,  
well-developed nutty flavour, sweet and savoury, supple-but firm texture

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