

## THE GARDEN ROOMS

# WINTER WARMERS

Served in the Bistro Monday-Saturday 12n00n-4pm, until 1<sup>st</sup> March

## While you wait

Homemade bread with olive oil, balsamic, salted butter & sea salt £1.50

#### **Starters**

Soup of the day with a crusty roll £5.50 (£3 when purchased with any main course)

Smoked peppered mackerel salad, wholegrain mustard dressing  $\pounds$ 7.50

Grilled black pudding, poached hens' egg, thyme hollandaise, crispy leeks £7.50

Garlic creamed mushrooms, toasted ciabatta £6.95

## Mains – £12 pp

Beetroot gnocchi, buttered spinach with crispy sage & garlic, pecorino

Curried chicken breast, rice, cucumber, mint and yoghurt dressing

Moules frites

Pan fried liver, roasted root vegetables, onion gravy

## Desserts

Apple and mixed berry crumble, ice cream £7.25 Raspberry and white chocolate cheesecake, raspberry sorbet £7.25 Sticky toffee pudding, toffee sauce, vanilla ice cream £7.25 Bread & butter pudding with cranberries & apricots with custard £7.25

All dishes are freshly prepared and cooked to order. Please let a member of staff know if you have any special dietary requirements or for allergen advice and information. Upon request, a number of our dishes can also be adapted to accommodate allergies and dietary requirements. Whilst we have kitchen protocols in place designed to address the risk of cross-contamination of allergens, our kitchens are busy environments. As such, we cannot guarantee the total absence of allergens in our kitchens. If you have any questions please do not hesitate to ask one of our team. An allergen folder is available upon request from a member of our team.