

THE GARDEN ROOMS

Bistro Menu

Majesty – Queen Tribute Concert

Saturday 27th April

Starters

Roasted tomato & red pepper soup £5.50

Crispy white bait, lemon and garlic aioli £7.50

Spiced lamb kofta served with tzatziki £7.50

Grilled goats, sundried tomatoes, rocket, balsamic glaze £7.50

Main Courses

Steak and ale pie, creamed potatoes, braised red cabbage, tender stem broccoli, pan gravy £17.50

Pan fried seabass served with lemon, roasted new potatoes, broccoli, garden peas and caper & garlic butter £17.50

Pressed pork belly, creamed potatoes, charred gem lettuce, beef fat carrot, cider sauce £17.50

Roasted butternut & sage risotto, toasted hazelnuts, crispy sage £16.50

Desserts

White chocolate & raspberry roulade, Chantilly cream, coulis £7.25

Chocolate profiteroles with salted caramel sauce £7.25

Sticky toffee pudding, toffee sauce, vanilla ice-cream £7.25

Selection of Yorkshire cheese, chutney, grapes, celery, biscuits £8.95

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.