

# the garden room

sunday lunch

2 course 49.5, 3 course 57.5

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## t o s t a r t

### Broccoli Soup

*crushed jersey royal, watercress*

### Twice Baked Goat Cheese Soufflé

*heritage tomato, black olive, basil*

### Charred Denhead Asparagus

*bacon jam, charcoal, manchego*

### Smoked Chicken & Ham Hock Terrine

*pickled mushroom, parsley, grilled sourdough*

## t o f o l l o w

### Traditional Roast Scotch Beef

*roast potatoes, beeffat carrot, seasonal veg, beef gravy*

### Traditional Roast North Ayrshire Pork

*roast potatoes, crackling, apple sauce, seasonal veg*

### Wild Scottish Bass

*jersey royal, mussels, bouillabaisse*

### Ras El Hanout Cauliflower

*salsa verde, pomegranate salad*

## t o f i n i s h

### Scottish Strawberry Eton Mess

*crushed meringue, strawberry compote*

### Earl Grey Crème Brûlée

*walnut biscotti*

### Dark Chocolate Torte

*hazelnut, salted caramel*

### Artisan Cheese Selection (£8 supplement)

*traditional accompaniments*

*If you have any allergies/dietary requirements, please speak to a member of the team. A discretionary 12.5% service charge will be added to your final bill, 100% of which goes to our team members.*

