The Garden Room Wine Bar

Bar Snacks

Chicken Liver Parfait £13
Apple Chutney, Toasted Sourdough

Crispy Calamari £12
Pineapple Salsa

Guinness Bread (V) £5
Marmite Butter

Wild Mushroom Tartlet (V) £9.50
Goats Cheese and Thyme

Kitchen Garden Soup (VE*) £9.50
Sourdough

Game Sausage Roll £8.50
Caramelised Onion Chutney

Korean BBQ Pulled Pork Bao Bun £12
Pickled Cucumber, Ginger & Lime Dressing

Classics

'Steak of the Day' £40
Chargrilled Salt Aged Yorkshire Steak, Portobello Mushroom, Triple Cooked Chips, Vine Tomatoes

Crispy Duck Leg Salad £18
Roasted Plums, Candied Pecans, Frisée, Cranberry Oil

Superfood Salad (V) £18
Autumn Fig, Pear & Kale, Yorkshire Blue Cheese, Tri-Colour Quinoa

Estate Venison & Blackberry Pie £25
Triple Cooked Chips, Braised Red Cabbage

Seafood Pie £22
Bound in Bechamel Sauce, Leeks, Garden Peas

Crayfish and Prawn £16
Crayfish and Prawns served in a Marie Rose Sauce on a Seeded Bloomer

Slow Roast Beef Shin £24
Truffle Cream Potato, Red Wine Shallot, Honey Roast Roots, Pan Jus

Butternut Squash Risotto £21.50
Gorgonzola Cheese, Crispy Sage

Market Fish Platter £29
Crayfish, Hot Smoked Trout, Fish Goujons, Assortment of Salads

Sandwich Selection £12.95
Selection of:
Brie, Plum Chutney
Honey Roasted Ham, Piccalilli
Egg Mayonnaise, Watercress
Roast Beef, Red Onion Marmalade

GRAZING PLATES

Create your own

Artisan Meats

Serrano Grand Reserve Ham £4.25
Cured for over 18 months, this Spanish delicacy offers deep, savoury flavour with a delicate marbling and melt-in-the-mouth texture.

Classic Chorizo £3.95
A bold, smoky cured sausage seasoned with paprika and garlic — rich with rustic Spanish character and a gentle warmth.

Cured Yorkshire Ham £4.95
Locally cured and aged for flavour, this tender ham showcases sweet, subtle notes and traditional British craft.

Iberico Ham £5.50
From acorn-fed Iberian pigs, this prized ham delivers a silky texture and rich, nutty depth — intensely flavourful and indulgent.

Finnocchiona Salami £5.00
A Tuscan-style salami infused with fennel seed, offering a savoury-sweet aroma and a soft, delicate bite.

Courtyard Dairy Cheeses

Yorkshire Pecorino £6.00
A hard ewe's milk cheese, nutty and savoury with a crumbly texture — aged to develop a robust finish.

Dorstone £5.50
Light, tangy goat's cheese with a creamy centre and ash-ripened rind — bright and citrusy with a mousse-like texture.

Tunworth £5.95
An English take on Camembert, this soft, bloomy-rind cheese is rich, creamy, and mushroomy — decadently unctuous.

Devon Blue £5.25
Unpressed, French-style, it is sold by The Courtyard Dairy at four months' old, when it is flinty, minerally and light with a subtle blue taste.

Doddington £5.50
A firm, full-flavoured cheese with nutty sweetness and a touch of caramel — somewhere between Cheddar and Parmesan.

Grazing Plate Extras

Truffle Honey £2
A Selection of Crackers £2.50
Cornichons £1.50
Chutney £1.50
Homemade Sourdough, Chatsworth Oil £5.50
Grapes £1.95

Desserts

Cream Tea £11.95
Freshly Baked Plain & Fruit Scones

Apple & Blackberry Crumble (V) £8.50
Crème Anglaise

Chocolate Fondant (V) £9.00
Banana Yuzu Sorbet

Pistachio Cheesecake £8.00
Ginger Nut

Yorkshire Ginger Parkin (V) £8.50
Butterscotch Sauce, Salted Caramel Ice Cream

Cheese Board £15.00
Selection of 3 cheeses from The Courtyard Dairy served with grapes, a selection of crackers & chutney

V – Vegetarian | VE* - Can Be Made Vegan

We will add a discretionary 10% service charge to your bill. 100% of this payment goes to our team. The charge is optional, so if you would like us to remove it, please ask. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

The Garden Room Wine Bar

Aperitif

Ramos Pinto White Port & Tonic £10.50

Lillet Rosé Spritz £9.50

Negroni Spagliatto £14.50

Wine by the glass

(175ml/250ml/Bottle)

Red

Fleurie, Marc Jambon, Beaujolais, France
£14.00 / £19.00 / £54.00
Supple and perfumed with redcurrants, violets and a soft, silky finish.

Montes Alpha Merlot, Colchagua Valley, Chile
£15.50 / £21.50 / £62.00
Rich and velvety, bursting with ripe plum, dark cherry and notes of mocha.

Shiraz, Mountadam, Barossa Valley, Australia
£14.00 / £19.00 / £54.00
Bold and spicy, packed with blackberry, plum, and black pepper notes.

Pinot Noir, Edna Valley, California, USA
£15.00 / £20.50 / £61.00
Silky and expressive, featuring red cherry, raspberry, and a hint of baking spice

Malbec, 1492, Don Cristobal, Mendoza, Argentina
£11.25 / £16.00 / £47.00
Full aromas of cherries and plums. It has a captivating fruity flavour.

Rioja Joven, Altos de Baroja, Rioja, Spain
£10.50 / £14.50 / £46.00
Juicy and youthful, brimming with red berries, cherry, and a whisper of vanilla.

Rosé

Pinot Grigio "Montevento", Cecilia Beretta, Veneto
£10.50 / £14.50 / £44.00
Dry and crisp with delicate strawberry fruit and a whisper of citrus.

Château La Tour de l'évêque, Provence
£13.00 / £18.00 / £51.00
Pale and elegant with wild berries, white peach and Provençal herbs.

Domaine Petroni, Corsica, France
£14.50 / £20.00 / £58.00
Bright and breezy with notes of peach, citrus and sea spray, capturing the spirit of Corsica in every sip. A staff favourite!

White

Rioja Vega Tempranillo Blanco, Spain
£14.50 / £20.00 / £58.00
Expressive and modern with notes of pear, citrus peel & flowers.

Andaina Godello, Adegas Galegas, DO Monterrei, Spain
£10.00 / £14.00 / £42.00
An up-and-coming star from Galicia, elegant and expressive with ripe pear and a stony, mineral finish.

Chardonnay, Deen Vat 7, DeBortoli, Riverina, Australia
£11.25 / £16.00 / £47.00
Complex white peach, grilled nuts & lifted citrus aromas, creamy buttery palate.

Pinot Grigio "Luna" Cecilia Beretta, Veneto, Italy
£10.50 / £14.50 / £44.00
Crisp and delicate, offering pear, white peach, and a touch of almond.

Pedra da Auga Albariño, Rias Baixas, Spain
£15.50 / £20.50 / £61.00
Zesty and aromatic, with bright lemon, apricot, and a salty sea-breeze finish.

Sauvignon Blanc, Eradus, Marlborough, New Zealand
£14.25 / £19.50 / £56.00
Vibrant and punchy, bursting with gooseberry, passionfruit, and fresh herbs.

Orange

Maturana Wines, Naranjo Torontel, Loncomilla Valley, Chile
£14.50 / £20.00 / £58.00
From 70-year-old vines; skin-fermented Torontel with apricot, orange peel, rose and spice. Lively tannin, tea-like finish.

Sparkling (125ml)

Delamotte Brut, NV £15.50 / £76.00
Bright Citrus, white floral aromas, refined mousse & crisp mineral finish. Elegant and balanced.

Ambriel, Classic Cuvée, Sussex £13.00
An elegant English sparkling wine, with expressive flavours of ripe Cox apple and notes of creamy summer berries.

Ambriel Huzzah Rosé, Sussex MV £13.00
Delicate rose-petal in colour, bright red berry aromas, with vibrant raspberry and wild strawberry flavours.

Borgo Molino, Prosecco Superiore £11.50 / £47.00
Lively and light with pear, white peach and a soft, creamy mousse. Pure Veneto freshness in a glass.

Coravin List

Exceptional wines from the Devonshire Cellar, available by the glass.

White

Pieropan 'La Rocca' Soave Classico Organic 2022– Veneto, Italy
125ml £20.50
La Rocca is Pieropan's flagship Soave, sourced from a single south-west facing vineyard below the castle walls of Soave town, where limestone soils bring tension and complexity to this beautifully expressive Garganega. The 2022 vintage is fermented and matured in oak, giving a layered and luxurious texture without overwhelming the purity of the fruit. Aromas of baked apple, chamomile, toasted almond and warm stone unfold on the nose, while the palate is rich yet finely poised, with notes of honeyed citrus, fennel, and a savoury, mineral finish.

Domaine Leflaive Mâcon-Verzé Les Chênes 2019 – Burgundy, France
125ml £18.00
Domaine Leflaive is one of Burgundy's most revered estates, and this Mâcon bottling is a rare chance to access their winemaking genius without reaching for a Grand Cru. From organically and biodynamically farmed vines, this Chardonnay offers beautifully focused citrus, white flowers and crushed shell minerality. Vibrant, pure and expressive, a lesson in restraint and detail.

Red

Gevrey-Chambertin 2018, Domaine Rossignol-Trapet – Burgundy, France
125ml £25.50
One of the most complete expressions of Gevrey-Chambertin village-level wine you'll find from old vines (45–85 years), vinified from three terroirs: stony valley-floor plots for elegance, mid-slope clay for body, and parcels below the grands crus for finesse. Complex, concentrated, and a standout value in the appellation.

Flor De Pingus 2010, Dominio De Pingus – Ribera Del Duero, Spain
125ml £25.50
Made by Danish winemaker Peter Sisseck, Flor de Pingus is the more accessible sibling to the legendary Pingus. Sourced from old, organically farmed vines, it's rich and dense, with layers of black plum, graphite and spice. It marries New World opulence with Old World detail, bold, but never heavy.

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