

# The Garden Room

## Graze

**Hummus**  
with flatbread  
(GF) (DF) (VE)  
£6.00

**Halloumi Fries**  
with spicy tomato salsa  
(GF)  
£6.50

**Olive Selection and  
Sourdough**  
£7.50

**Sweet Potato Falafels**  
Honey tahini dip  
(GF)  
£6.50

## Starters

**Crispy Chicken Tenders £9.00**  
fried chicken, orange sriracha aioli, dressed salad

**Mushroom and Spinach Bake £8.00 (VE)**  
creamy mushroom broth, confit tomatoes, chardonnay,  
warm mini brioche

**Stuffed Mini Yorkshire Pudding £9.00**  
Stripped beef short rib, red wine jus, dressed salad

**Griddled Asparagus £8.00 (GFA)**  
Prosciutto, parmesan, citrus hollandaise

**Highforce Scotch Egg £9.00**  
baby gem, Caesar dressing, chopped bacon.

**Warm Spring Vegetable Crostini £9.00 (GFA)**  
toasted sourdough, seasoned cream cheese, dressed salad

**Soup of the Day £7.50 (GF) (V)**  
warm sourdough and Durham butter

## Mains

**Chargrilled Sirloin or Ribeye Steak £32 (GF)(DF)**  
Pick a side from our choices below.  
Resident inclusive guest supplement of £6

**Raby Longhorn Burger with Cheddar Cheese £18 (GFA)**  
brioche bun, streaky bacon, tomato chutney, mustard mayo, mixed leaves, homemade slaw and French fries

**Honey Glazed Pork Chops £19**  
Apple and parsnip puree, wilted Bok choy, mushroom sauce

**Vegetable Korma £18 (VE)(GFA)(DF) \*Contains Cashew Nuts**  
Pilaff rice, Asian salad, crispy poppadom

**Lamb Rogan Josh £21 (GFA)**  
Toasted almonds pilaff, garlic flat bread, cucumber raita.

**Tomato Risotto £18 (V)(DF)(GF)**  
Asparagus, bocconcini, asparagus, parmesan, tomato salsa

**Hazelnut Crust Baked Halibut £21**  
Warm cherry tomatoes salsa, passion butter, lyonnaise new potatoes

**Lemon and Thyme Seared Chicken Thighs £18**  
Chorizo mac & cheese, garlic soft stem broccoli, pan jus

## Sides

**Dauphinoise potatoes £6.00 (GF) (DF)**

**Spring Salad £4.00 (GF) (DF)**

**Maple & Bacon Roasted Vegetables £5.00 (GF)**

**Beer Battered Onion Rings £4.50 (GF)**

**Buttered New Potatoes £4.50**

The High Force Hotel, part of the Raby Estate

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFA) = Gluten Free Available (DF) = Dairy Free

Allergy Information: Please be aware that dishes prepared in our kitchen are done so where nuts and gluten are present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement. A discretionary service charge of 10% will be applied.

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## Desserts

### Peach and Raspberry Bakewell Tart £9

With a Bailey's hot chocolate shot and blackcurrant ice cream

### Sticky Toffee Pudding £8.00

with butterscotch sauce and ice cream

### New York Baked Cheesecake £8

Berry compote with a choice of ice cream or whipped cream

### Dark Chocolate Lava Cake £9

Caramel popcorn, vanilla ice cream

### Chocolate Mousse £8

Orange shard, honeycomb, fresh berries (GF)(VE)

### Ice Cream Selection £8 (GF)

### Local Cheese Board £12 (GFA)

Resident inclusive guest supplement of £4

## Dessert Wine & Port

### WINE

Finca Antigua Moscatel  
Naturalmente Dulce 2023 75ml £7.00

La Fleur d'Or, Sauternes  
Bordeaux France 75ml £8.20

### PORT

Ferreira LBV 75ml £6.50  
Douro, Portugal 2020

Ferreira 10 Year Old 75ml £7.00  
Douro, Portugal

Ferreira Vintage 75ml £15.00  
Douro, Portugal 2013

## After Dinner Coffee

### Liqueur Coffees and Hot Chocolates

**Café Royal £10.50**  
Espresso with Martell VS Cognac and Cointreau

**Traditional Irish Coffee £10.50**  
Espresso with Jameson Irish Whiskey

**Monte Chocso £10.50**  
Cointreau and Kahula

**Baileys Hot Chocolate £9.60**

## Hot Drinks

Americano	£4.10	Mocha	£4.60
Cappuccino	£4.40	Yorkshire Tea	£3.60
Espresso	£3.90	Peppermint Tea	£3.80
Double Espresso	£5.40	Earl Grey	£3.80
Latte	£4.40	Hot Chocolate	£4.80
Flat White	£4.20	Deluxe Hot Chocolate	£5.80

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