

The Garden Room

Graze

Hummus
with flatbread (GF) (DF) (VE)
£8.50

Halloumi Fries
served with sweet chilli dip
(GF)(V)
£6.50

**Olive Selection and
Sourdough (DF)(VE)**
£7.50

**Home Baked
Bread & Durham Butter (V)**
£5.00

Starters

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

Black Pudding Bon Bon £9.00
black pudding, sausage meat, black pepper sauce

Crab Salad £9.00
fresh crab, crisp leaves, cucumber & citrus dressing (GF)(DF)

**Grilled Aubergine, Asparagus & Tomato Salad
£8.50**

charred aubergine, asparagus & tomatoes, fresh herbs &
balsamic glaze (VE)(GF)(DF)

Soup of the Day £8.00
seasonal, freshly prepared soup, served with warm bread &
Durham butter (V)(VEA)(GFA)

Mains

Chargrilled Sirloin or Ribeye Steak £32.00
Pick a side from our choices below.
choose a sauce of your choice from mushroom sauce, red wine Jus, peppercorn sauce (GF) (DF)
Resident inclusive guests supplement of £6

Chargrilled Beef Burger £20.00
crispy bacon, toasted brioche, cheese, lettuce, tomato & house burger sauce, served with fries & slaw (GFA)

Fish & Chips £19.00
beer-battered cod, triple-cooked chips, mushy peas & tartare sauce (GFA)(DF)

Sweet Potato and Butternut Squash Curry £16.00
fragrant vegetable curry, gently spiced and served with rice (GF)(VE)(DF)

Sausage and Mash £18.00
locally sourced sausages, creamy mashed potato & rich onion gravy (GF)

Pan-Seared Duck Breast £24.00
new potatoes, savoy cabbage, kale, baby carrot & rich carrot & rich jus (GF)
*Resident inclusive guest supplement of £6 applies

Vegan Burger £18.00
plant-based patty, toasted bun, lettuce, tomato & vegan mayo, served with fries & slaw (VE)(GFA)

Chicken Tikka Masala £19.50
tender chicken in rich spiced tomato and cream sauce, served with brown rice and naan bread (GFA)

Pan-Seared Seabass £21.00
ratatouille, parmenter potatoes & basil oil (GF)

Sides

Butter Glazed New Potatoes £6.00 (GF) (DF)

Skin on Fries £5.00 (GF)

Triple Cooked Chips £5.00 (GF) (DF)

Dressed Green Salad £5.00 (GF) (DF)

Beer Battered Onion Rings £5.00 (GF)

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

Sticky Toffee Pudding £8.50

with butterscotch sauce and ice cream

Chocolate Truffle Torte £8.50

coconut ice-cream, orange salad & fresh berries (GF)(VE)

Fruit Crumble £8.50

served with custard (GFA)

Homemade Raspberry Trifle £8.50

fresh berries, whipped cream and toasted almonds

Ice Cream Selection £8.50 (GF) (VEA)

British Cheese Board £12.00 *

a selection of British and Continental cheese, celery, sourdough biscuits, red onion chutney (GFA)

**Resident inclusive guest supplement of £4*

Dessert Wine & Port

WINE

Finca Antigua Muscatel

Naturalmente Dulce 2023 75ml £7.00

La Fleur d'Or, Sauternes

Bordeaux France 75ml £8.20

PORT

Ferreira LBV

Douro, Portugal 2020 75ml £6.50

Ferreira 10-Year-Old

Douro, Portugal 75ml £7.00

Ferreira Vintage

Douro, Portugal 2013 75ml £15.00

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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