# The Garden Room

## Graze

**Olive Selection & Sourdough**
marinated olives, Raby rapeseed oil (DF)(VE)
**£7.50**

**Halloumi Fries**
served with hot honey dip (GFA)(V)
**£7.50**

**Hummus**
toasted flatbread, Raby rapeseed oil (GFA)(DF)(VE)
**£8.50**

**Warm Smoked Almonds**
walled garden rosemary (GF)(DF)(VE)
**£6.00**

## Starters

**Creamy Chicken & Smoked Bacon Vol-au-Vent £9.00**
served in a rich cream sauce, crisp puff pastry and micro salad

**Ham Hock Terrine £9.00**
slow-cooked pressed ham hock, house piccalilli, toasted sourdough & dressed seasonal leaves (GFA)

**Porcini Mushroom & Truffle Arancini £8.50**
rich tomato sauce, Parmesan & garden leaves (VEA)(DFA)

**Smoked Salmon & Prawn Salad £9.00**
crisp seasonal leaves, classic Marie Rose sauce & fresh lemon (GF)(DF)

**Soup of the Day £8.00**
warm bread & Durham butter (VEA)(GFA)

## Mains

**30-Day aged Estate Longhorn Beef Burger £20.00**
crispy bacon, cheese, lettuce, tomato and house burger sauce, served with fries and slaw (GFA)(DFA)

**Slow-Braised Raby Estate Longhorn Beef Bourguigon £19.00**
tender beef, slowly braised in red wine with smoked bacon, shallots, mushrooms, served with creamy mashed potato, honey glazed parsnips & tender stem broccoli (GFA)

**Fish & Chips £21.00**
beer-battered cod, triple-cooked chips, mushy peas & tartare sauce (GFA)(DFA)

**Pork Cumberland Sausage & Mash £18.00**
locally sourced sausages, creamy mashed potato & rich onion gravy (DFA)

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

**Chargrilled Sirloin or Ribeye Steak £36.00***
served with mixed leaf, flat mushroom, roasted tomato & triple cooked chips (GF)
Add peppercorn, mushroom sauce or red wine jus for £3.*Inclusive package guest supplement of £8

**Lamb Mappas Curry £21.50**
tender lamb in a gently spiced, aromatic coconut curry, served with buttered rice & a crisp fruit and nut poppadom (GFA)(DFA)

**Pan-Seared Stone Bass £26.00**
served with Lyonnaise potatoes, seasonal vegetables, a light citrus velouté & crispy capers (GFA)

**Mediterranean Plant-Based Meatballs £16.00**
served in a rich tomato & herb sauce, Mediterranean couscous & seasonal vegetables (DFA)(VEA)

**Pan-Seared Chicken Supreme £22.00**
dauphinoise potatoes, seasonal vegetables & creamy wild mushroom sauce (GFA)

## Side Dishes

**Dauphinoise Potatoes £5.50**
layered potatoes baked with cream & garlic (GF)

**Skin on Fries £5.00** (GFA)

**Triple Cooked Chips £5.00** (GFA)(DF)

**Dressed Green Salad £5.00**
fresh leaves with a light house dressing (GF)(DF)

**Truffle Fries £5.50**
with parmesan and truffle (GFA)

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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## Puddings

**Sticky Toffee Pudding £8.50**
with butterscotch sauce and ice cream (V)

**Raspberry & Gin Cheesecake £8.50**
coconut ice cream & fresh seasonal berries (GF)(VE)

**Peach & Cranberry Crumble £8.50**
warm peach & cranberry compote topped with a golden buttery crumble, served with rich vanilla custard (V)

**Homemade Raspberry Trifle £8.50**
fresh berries, whipped cream and toasted almonds (V)

**Brymor Ice Cream Selection £8.50**
choose three flavours – ask your server for details (GF)(VEA)

**British Cheese Board £12.00***
a selection of British and Continental cheese, celery, sourdough biscuits, red onion chutney (GFA)
**Resident inclusive supplement of £4*

## Pudding Wine & Port

**WINE**

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|---|---|
| Finca Antigua Moscatel<br>Naturalmente Dulce 2023 | 75ml £7.00 |
| La Fleur d'Or, Sauternes<br>Bordeaux, France | 75ml £8.20 |

**PORT**

| | |
|---|---|
| Ferreira LBV<br>Douro, Portugal 2020 | 75ml £6.50 |
| Ferreira 10 Year Old<br>Douro, Portugal | 75ml £7.00 |
| Ferreira Vintage<br>Douro, Portugal 2013 | 75ml £15.00 |

## Nightcaps

### 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 Choco £10.50**
Cointreau and Kahlúa

**Baileys Hot Chocolate £9.60**

## Hot Drinks

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

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