



WALLED GARDEN
RESTAURANT

Sunday Lunch

Starters

Smoked Salmon Rilette / Mussel Scampi / Sweet and Sour Fennel
Ce/D/E/F/G/Mu/Sd

Braised Beef Rib / Chicory / Mustard / Caper / Pickled Carrot
Ce/Mu/S/Sd

Soup of the Day
(VOA) Ce/D/G/Mu/Sd

Autumn Walled Garden Superfood Salad
(VE) Ce/Mu/N/Se/Sd

Mains

Tim Johnson's Sirloin of Beef
or

Pork Belly
both served with
Yorkshire Pudding / Roasties / Bromham Vegetables / Cauliflower & Broccoli Cheese
Ce/D/E/G/Mu/Sd

Mushroom Pie
served with
Creamed Potato / Bromham Vegetables
(VOA) Ce/D/G/Mu/Sd

Gurnard / Leek and Potato Chowder / Mussels
Ce/D/F/Mu/Mo/Sd

Desserts

Ginger Cake / Caramel Sauce / Coconut Sorbet
E/Sd

Blackberry Frangipane Tart / Cinammon Ice Cream
D/E/G/N

Chocolate Crèmeux / Orange / Marmalade Ice Cream
D/E/G/S

Local Cheese Plate / Crackers / Chutney
Ce/D/G/Mu/Sd

Two Courses £50 | Three Courses £60 - including Tea & Coffee

Throughout October, enjoy a Signature Seasonal Cocktail on arrival with every booking (Mocktail available)

ALLERGEN KEY
(C) CRUSTACEANS (Ce) CELERY (D) DAIRY (E) EGG (F) FISH (G) GLUTEN (L) LUPIN (Mo) MOLLUSCS
(Mu) MUSTARD (N) NUTS (P) PEANUTS (S) SOYA (SD) SULPHUR DIOXIDE (SE) SESAME SEEDS