WALLED GARDEN

RESTAURANT

2026 FESTIVE Menu

STARTER

Hot smoked loch Duart salmon salad / spiced clementine and fennel salad

Wild mushrooms / pickled crown Prince pumpkin / chestnuts on toasted brioche

Sage and onion Scotch egg / cranberry chutney

Baked Camembert / pickled walnuts / toasted sourdough

Wiltshire game terrine / chicory and garden quince

MAINS

Turkey 'Schnitzel' / spiced red cabbage

Cornish day boat fish / crushed peas / tartare sauce / fries

Hampshire venison medallions / peppercorn sauce / Bromham kale / crushed roots

Polkerris bay mussels / Winter leeks / local cider

Wood roast hispi cabbage / black garlic / hazelnut pesto

DESSERT

Bailey's crème Brulee

Apple and spiced fig crumble / spiced brandy custard

Cropwell Bishop stilton / crackers / quince

Sticky toffee pudding / marmalade ice cream

2 courses £50 | 3 courses £60

A discretionary service charge of 10% will be added to your bill.

