

THE
GARDEN ROOM
RESTAURANT



"Hidden Gems of the Priory"

Wine with Sommelier Cristian Manea
Dine with Head Chef Stephan Guinebault

Priory Canapes

Acid

Citrus & smoked salmon madeleine

Sweetness

Beetroot jam & grape macaron

Bitter

Portland Crab, pickled cucumber & grapefruit vol-au-vent

Salty

Dorset Red & apple croquette

Umami

Wild mushroom, parmesan & crispy pancetta rarebit
Everdene, Furleigh Estate

Freshly made selection of Artisan Rolls & Focaccia

Starters

Sesame prawn mousseline
apple & grapes crunchy salad, lobster mayonnaise
Abyss Assyrtiko 2022, Greece

Mains

Purbeck Venison Loin
Celeriac & hazelnut puree, mulled wine pear, game crisp faggots,
bitter chocolate sauce
Chateau Musar, Beqaa Valley, Serge Hochar 2018, Lebanon

Cheese

Dazel hash goats' cheese & olive tapenade
walnut biscuit, lamb lettuce
Gruner Veltliner 'Grafenegg' Organic 2023, Austria

Dessert

Spiced apple crumble trifle
candied roasted nut brittle
Rutherglen Muscat Stanton & Kileen

If you have any dietary requirements, please ask our team for our allergen specific menu.
A discretionary service charge of 12.5% will be added to your bill. Distributed entirely to the team.