

the garden GRILL

to share

Bread, hummus & olives (4 pp supplement)

to begin

Poly-tunnel tomato & basil soup (v+)
Campaillou

Scottish salmon pastrami
Garden cabbage sauerkraut, herb crème fraiche

Chicken liver parfait
Ale chutney, toasted sourdough, pickles

the main event

Creedy Carver chicken breast
Crispy potato terrine, truffle jus

Grilled Chalke Stream trout fillet
Confit new season potatoes, tenderstem broccoli, watercress cream

Fregola risotto
Garden spring vegetables, Westcombe ricotta, salsa verde

8oz Sirloin of Somerset beef (*£7 supplement*)
Grilled cherry tomatoes, roasted portobello mushroom, Koffman's fat chips, peppercorn sauce

dessert

Hot chocolate fondant
Malt cream, honeycomb crumb

West Country cheese selection
Garden chutney, grapes, celery, crackers & wafers

Lemon meringue mess
Homemade lemon curd, crème Chantilly, meringue shards, raspberry jelly, shortbread crumb

Three-courses 39

Tea, coffee & sweet treats 4.95 pp

Please note: nuts are often used in our kitchens and allergen information can be provided upon request. If you have an allergy or dietary requirements please see a member of the team. Please note there is a discretionary service charge of 12.5%