

the garden GRILL

private dinner

to share

Bread, hummus & olives (£4pp supplement)

to start

Pastrami-cured Scottish salmon
Florence fennel kimchi, pickled cucumber, buttermilk & dill dressing

Chicken liver parfait
Ale chutney, garden pickles, toasted sourdough

Pea & mint soup
Campailou bread

Twice-baked Godminster cheddar soufflé
Garden beetroot chutney

main event

Pan-roasted Cornish hake
Braised baby gem, peas à la Française

Lentil & chickpea dahl (ve+)
Sweet potato, cauliflower bhaji, coconut yoghurt dressing

Slow-cooked shoulder of Wiltshire lamb
Crushed new potatoes, sun blushed tomatoes & olive jus, gremolata

Creedy carver chicken breast
Glazed salsify, garden tenderstem, spiced jus

Grilled 8oz sirloin of Somerset beef (£7 supplement)
Koffman's chips, vine cherry tomatoes, thyme roasted portobello mushrooms, peppercorn sauce

to finish

Blood orange curd
Brown sugar meringue, pistachio crumb

Treacle tart
Clotted cream ice cream, fennel pollen

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

Hot chocolate fondant
Malt cream, honeycomb

three-courses 55

tea, coffee & sweet treats 5pp