

the garden GRILL

easter sunday

to start

Pea & mint soup
Campaillou bread

Twice-baked Godminster cheddar soufflé
Garden beetroot chutney

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

Chicken liver & brandy pate
Ale chutney, toasted sourdough

South-west coast scallops
Witlof, apple & fennel salad, brown butter & hazelnut dressing

main event

Roast loin of Somerset beef
Yorkshire pudding, red wine jus

Roasted gigot of Wiltshire lamb
Yorkshire pudding, rosemary jus

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

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

Nut roast
Yorkshire pudding, red wine jus

All accompanied by roast potatoes, seasonal garden vegetables & cauliflower gratin

to finish

Warm Crème Egg brownie
Salted caramel ice cream

Rhubarb rum baba
Crème fraiche custard

Blood orange curd
Brown sugar meringue, pistachio crumb

Treacle tart
Clotted cream ice cream, fennel pollen

A tasting of three local cheeses
Bath Soft, Yarlington Blue & Driftwood goats
Accompanied by ale chutney & artisan biscuits

Three courses 45pp