

the garden GRILL

christmas set lunch

to start

Truffled Jerusalem artichoke soup
Campaillou bread

Crispy Somerset brie
Cranberry relish, apple & chicory salad

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

Chicken liver & brandy pate
Fig & plum chutney, toasted brioche

Beetroot carpaccio
Rosary goats cheese, hazelnut praline, winter garden salad leaves

main event

Roasted Wooley Park turkey crown
Cranberry & chestnut stuffing, pigs in blankets, thyme gravy

Slow cooked daube of Somerset beef
Pomme puree, Bourguignon garnish

Pan roasted Cornish cod
Rarebit grace, wilted garden greens

Winter mushroom, butternut squash & grilled leek gratin

Braised collar of Wiltshire pork
Parsnip puree, quince jus

All accompanied by roast potatoes with rosemary salt, honey glazed roots
garden sprouts & cider braised red cabbage

to finish

Black Forest crème brulee
Kirsch soaked cherries, chocolate soil, crème Chantilly

Traditional Christmas pudding
Brandy sauce, vanilla ice cream

Christmas mess
Bramble compote, orange meringue shard, cinnamon cream, ginger bread crumb

Mulled pear frangipane tarts
Clotted cream ice cream

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

Two courses 32

Three courses 39

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%