

# the garden GRILL

## private lunch

### to share

Bread, hummus & olives (£4pp supplement)

### to start

Chicken liver parfait  
Ale chutney, garden pickles, toasted sourdough

Pea & mint soup  
Campaillou 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 yogurt dressing

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

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

Hot chocolate fondant  
Malt cream, honeycomb

### three-courses 45

tea, coffee & sweet treats 5pp