

the garden GRILL

private dinner

to share

Bread, hummus & olives (4pp supplement)

to start

Kaleidoscope gin cured Chalk Stream trout
Horseradish labneh, salted cucumbers, pickled shallots, garden cress

Chicken liver parfait
Ale chutney, garden pickles, toasted sourdough

Winter vegetable soup
Campailou bread

Twice baked Godminster cheddar souffle
Onion marmalade, focaccia croutons

main event

Grilled Cornish seabass
Caramelized Florence fennel, peperonata

Winter mushroom gratin
Crispy parmesan polenta

Slow cooked Wiltshire lamb
Bubble & squeak mash, baby onion & thyme jus

Creedy carver chicken breast
Butter roasted Jerusalem artichokes, cavolo nero, black onion jus

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

to finish

Jam roly poly
Pink custard

Vanilla cheesecake
Ginger wine poached blackberries, roasted white chocolate

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

Hot chocolate fondant
Malt cream, honeycomb

three-courses 49

tea, coffee & sweet treats 4.95 pp

the garden GRILL

private dinner

to share

Bread, hummus & olives (4pp supplement) **(g*, ss*, su)**

to start

Kaleidoscope gin cured Chalk Stream trout **(f, d*, su)**
Horseradish labneh, salted cucumbers, pickled shallots, garden cress

Chicken liver parfait **(ce*, g*, e, d, mu, su)**
Ale chutney, garden pickles, toasted sourdough

Roasted Winter vegetable soup **(ce, su, g*)**
Campaillou bread

Twice baked Godminster cheddar souffle **(g, e, d, m, su*)**
Onion marmalade, focaccia croutons

main event

Grilled Cornish seabass **(f, su*, ce*, d*)**
Caramelized Florence fennel, peperonata

Winter mushroom gratin **(d, ce, su)**
Crispy parmesan polenta

Slow cooked Wiltshire lamb **(ce, d*, g*, su*)**
Bubble & squeak mash, baby onion & thyme jus

Creedy carver chicken breast **(ce*, d*, su*)**
Butter roasted Jerusalem artichokes, cavolo nero, black onion jus

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

to finish

Jam roly poly **(g, d, e*, su)**
Pink custard

Vanilla cheesecake **(d, g, e, su*)**
Ginger wine poached blackberries, roasted white chocolate

West country cheese selection **(ce*, g*, d, m*, ss*, su*)**
Garden chutney, grapes, celery, crackers & wafers

Hot chocolate fondant **(g, d, e, su)**
Malt cream, honeycomb

three-courses 49

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% Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide. When noted with an asterisk dish may be adapted