

# the garden GRILL

## set lunch

### to start

Pea & mint soup  
Campaillou bread

Spring vegetable crudités  
Whipped Ashlyn goat cheese

Twice-baked Godminster cheddar soufflé (v) (sp)  
Garden beetroot chutney

Chicken liver & brandy pate  
Ale chutney, toasted sourdough

### main event

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

Chickpea & lentil dahl  
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

### to finish

Blood orange curd  
Brown sugar meringue, pistachio crumb

Chocolate fondant  
Honeycomb, malt cream

Treacle tart  
Clotted cream ice cream, fennel pollen

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

Two courses 27  
Three courses 32

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%