

the garden GRILL

mother's day

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

Poached Newlyn Bay prawn cocktail
Garden salad, lemon, cocktail sauce

main event

Roast loin of Somerset beef
Yorkshire pudding, red wine jus

Slow cooked Wiltshire lamb shoulder
Pomme purée, braised hispi, 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 seasonal vegetables, cauliflower gratin & roast potatoes

to finish

Chocolate fondant
Malt cream, honeycomb

Rhubarb rum baba
Crème fraîche 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