

# the garden GRILL

## set lunch

### to start

Root vegetable soup  
Campaillou bread

Haggis fritters  
Pickled carrot, honey & whiskey

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

Chicken liver & brandy pate  
Ale chutney, toasted sourdough

### main event

Pan-roasted stone bass  
Confit potatoes, chicken butter & thyme sauce

Chickpea & lentil dahl  
Tamarind roasted aubergine, cauliflower bhaji, coconut yoghurt dressing

Slow-cooked lamb shoulder  
Pomme puree, baby onion jus

Creedy carver chicken breast  
Creamed savoy cabbage, pancetta, thyme jus

### to finish

Jam roly-poly  
Pink custard

Chocolate fondant  
Honeycomb, malt cream

Vanilla cheesecake  
Ginger wine poached blackberries, roasted white chocolate

A tasting of three local cheeses  
Bath Soft, Yarlington 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%