

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

Bang-bang cauliflower
Roasted sweet potato, cashew, scallion oil

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