

# the garden GRILL

## wild carrot

### on arrival

Selection of local breads  
Marinated gordal olives  
Garden pickles

### to begin

Polytunnel heirloom tomato carpaccio, straciatella  
Battered Cornish monkfish cheeks, saffron aioli  
Garden radish & heirloom carrot, labneh dip  
Lettuce leaf Wiltshire pork taco, cucumber pico de gallo

### to follow

Tallow basted loin of Somerset beef with herb bearnaise

Seasonal offerings from the garden:

Peppery arugula salad  
Shaved courgettes lemon dressing  
Slow roast aubergine, tahini dressing  
Hasselback style new potatoes, charred spring onions

### to finish

A selection of desserts from the pastry kitchen

Honey parfait, blood orange curd, brown sugar meringue  
Hot chocolate fondant, malt cream  
Dorset apple cake, Somerset cider brandy sauce  
A tasting of local cheese

## tradition flight

*Brut Reserve  
Taittinger  
France*

*Lex Chailloux Silex  
Pouilly Fume  
Chatelain  
France*

*Rioja Reserva  
Conde Valdemar  
Spain*

*Moscato d'Asti  
Prunotto  
Italy*

70pp

65pp