Private Lunch

To Start

Vine-roasted tomato & basil soup (v+)
Campaillou

Whipped Ashlynn goats' cheese (v)
marinated cucumber, confit cherry tomato, oregano oil, black olive crumb

Hot smoked Severn & Wye salmon
haricot verte, almond, creme fraiche, caper & chive dressing

The Main Event

Creedy Carver chicken breast
porcini mushroom, tarragon, fondant potato, rainbow chard, thyme jus

Fillet of stone bass
caponata, herb gnocchi, kitchen garden spinach

Summer veg tagine (v+)
lemon couscous, flat bread, mint raita

Desserts

Summer fruit fool (v+)
vanilla custard, Chantilly cream, shortbread

White chocolate & peanut butter cheesecake (v)
caramelised banana, Dorset sea salt caramel

Wiltshire & Somerset cheese selection (v)
ale chutney, biscuits

36 pp

Tea, coffee & sweet treats // 4.5 pp

(v) vegetarian (ve) vegan (v+) can be made vegan

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%