

the garden GRILL

private dinner menu

to start

Pea & ham soup
Campaillou bread

Chicory & pear salad
Yarlington blue cheese, fig & honey dressing, pumpkin seed granola

Pastrami cured Scottish salmon
Watercress & fennel salad, quails egg

Chicken liver parfait
Ale chutney, garden pickles, toasted sourdough

Twice baked Godminster cheddar soufflé
Red pesto, confit tomatoes

main event

Slow cooked shoulder of Wiltshire lamb
Pomme puree, roasted hispi cabbage, baby onion & thyme jus

Creedy Carver chicken "poché et rôti"
Cheesy crispy polenta, creamed garden leeks, grilled tenderstem broccoli

Garden vegetable fregola risotto
Westcomb ricotta

Plancha grilled hake
Pea's ala Françoise, crispy potatoes

8oz Sirloin of Somerset beef (£7 supplement)
Accompanied by grilled cherry tomatoes, thyme roasted portobello mushroom,
Koffman's chips, thyme roasted potatoes, peppercorn sauce

to finish

Dark chocolate fondant
Malt cream, honeycomb

Seasonal sundae
Garden summer fruits

Blackmore Vale dairy yogurt mousse
Forced rhubarb, blackberry sorbet

Passionfruit curd
Mango salsa, compressed cantaloupe meringue

A tasting of three local cheeses
Bath Soft, Yarlington Blue & Driftwood goats
Accompanied by ale chutney & artisan biscuits

55pp

Due to the seasonality of our vegetables, some of the accompaniments may change slightly
For any allergens or dietaries please scan the QR code attached:

