

the garden GRILL

private dinner menu

to start

Chicken liver parfait
House chutney, toasted sourdough

Chicory & pear salad
Yarlington blue cheese, fig dressing, savoury granola

Pastrami cured Scottish salmon
Fennel salad, quails egg

Carrot & ginger soup
Campaillou bread

Twice baked Rosary goats cheese souffle
Garden beetroot & quince chutney

main event

Exmore venison faggot
Smoked potato puree, cavolo nero, celeriac, pickled brambles

Chalkstream trout
Grilled tenderstem, fermented Florence fennel kimchi, miso butter sauce

Madras roasted squash
Westcombe ricotto, cauliflower bhaji, pickled carrot

Chicken "poche et grill"
Pomme puree, grilled tenderstem, cheesy leeks

8oz Sirloin Steak (£7 supplement)
Koffman chips, peppercorn sauce

to finish

Burnt local honey creme brulee
Thyme shortbread

Hot chocolate fondant
Malt cream, honeycomb

Sticky fig & ginger pudding
Whisky butterscotch, clotted cream ice cream

Baked Yarlington blue cheesecake
Poached pears, golden sultanas, port caramel, oat granola

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

55pp

Due to the seasonality of our vegetables, some of the accompaniments may change slightly