

# the garden GRILL

## private lunch 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

### 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 Francoise, crispy potatoes

### to finish

Dark chocolate fondant  
Malt cream, honeycomb

Dorset apple cake  
Cider brandy sauce

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

## 45pp

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