the garden GRILL

to begin

Chicken liver pate
Ale chutney, toasted sourdough

Stracciatella
Pickled pear, local honey & quine, grilled focaccia

Peat smoked haddock & potato chowder
Poached hens egg, campaillou bread

Yarlington blue cheese
Chicory, fig & apple salad, raspberry vinaigrette, pumpkin seed granola

the main event

8oz Sirloin of Somerset beef
Grilled cherry tomatoes, roasted field mushroom, Koffman's chips, peppercorn sauce

Grilled Hampshire trout
Horseradish cream, herbed potatoes, garden greens

Slow cooked Wiltshire lamb shoulder
Artichokes - pureed ,roasted & crisp, baby onion jus

Fregola risotto
Roasted garden squash, Westcomb ricotta, crispy sage

dessert

Clementine posset
Cranberry jelly, gingernut biscuit

Dark chocolate fondant
Malt cream, honeycomb

A tasting of local cheeses
Glastonbury Twanger, Yarlington blue, Driftwood goats, Bath Soft,
garden chutney, grapes, celery, crackers & wafers

Apple tarte tatin
Clotted cream ice cream, cider caramel

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%