

the garden GRILL

garden set dinner

on arrival

Apple-waste sourdough
Longman's cultured salted butter

to start

Wild Wiltshire rabbit
Smoked Caesar salad

Duck liver parfait
Spiced garden beets, savoury granola

Laverstoke Park farm stracciatella
Local honey, pickled pears, crostini

Gin cured Mere fisheries trout smorrebrod
Garden fennel, Blackmore Vale dairy crème fraîche

main event

Exmore venison shoulder ragu
Jerusalem artichokes, torched garden kale

Brixham cod
Caramelized cauliflower puree, Dorset nduja, sea purslane

Rump & shoulder of Wiltshire lamb
January king cabbage, thyme emulsion, red wine reduction

Braised celery heart
Creamed garden leeks, crispy potatoes

to finish

Vanilla crème diplomat
Cinnamon puff pastry

Spiced parsnip cake
Somerset cider brandy sauce

Blackmore Vale dairy yogurt mousse
Forced rhubarb, blackberry sorbet

Yarlington blue cheese cake
Port caramel, poached pear

two courses 39

three courses 45

(v) vegetarian, (ve) vegan, (ve+) can be made vegan, (SP) small plate

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%

Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide