

the garden GRILL

boxing day lunch menu

to start

Cauliflower & chestnut soup
Campillou bread

Roasted root vegetables
Winter leaf salad, local charcuterie, fig dressing

Poached Newlyn Bay prawns
Maire rose sauce, baby gem lettuce, lemon

Yarlington blue cheese salad
Poached pears, chicory, honey dressing

main event

Grilled Wiltshire pork chop
Honey mustard glaze, bubble & squeak

Confit Chalkstream trout
Horseradish emulsion, grilled tenderstem, watercress

Gratin of winter mushrooms
Butternut squash, grilled leek

Slow cooked daube of Somerset beef
Pomme puree, Bourguignon garnish

to finish

West Country cheese selection
Garden chutney, grapes, celery, crackers & wafers

Sticky figgy pudding
Marsala caramel, clotted cream ice cream

Black forest crème brulee
Kirsch soaked cherries, chocolate soil, crème Chantilly

Irish coffee tiramisu
Jameson's whiskey soaked savoiardi, espresso mascarpone mousse, vanilla syrup

Two courses 40

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