

# the garden GRILL

## garden set lunch

### on arrival

Apple-waste sourdough (g, d)  
Longman's cultured salted butter

### to start

Tamarind glazed Creedy carver duck breast (so, su, g, ss, f, c, m)  
Fennel kimchi & ponzo dressing  
*Sauternes, La Fleur d'Or, France 75ml - 9*

Laverstoke Park farm stracciatella (g, d, su)  
Local honey, pickled pears, crostini  
*Sauvignon Blanc Babich, Marlborough, New Zealand, 125ml - 12*

Pastrami cured Scottish salmon (g, d, f, mu, su)  
Garden cabbage sauerkraut, crème fraîche & pumpernickel crumb  
*Taittinger Brut, Champagne, France 125ml - 18*

### main event

Exmore venison shoulder ragu (ce, d, su)  
Jerusalem artichokes, torched garden kale  
*Cabernet Sauvignon Gran Reserva, Hussonet, Chile, 125ml - 11*

Cornish hake (f, d, ce, m, su)  
Curried mussels, rock samphire & crispy potatoes  
*Leftfield Albarino, New Zealand 125ml - 10*

Vegan Eryngii mushrooms, miso & leek broth (so, ce, su)  
Roasted Romesco, pickled raisins & sorbacha crunch  
*Castel Firmian Chardonnay, Italy, 125ml - 8*

### to finish

Vanilla crème diplomat (g, e, d, su)  
Cinnamon puff pastry  
*Vidal Ice Wine, Golden Dragon, China 75ml - 18*

Spiced parsnip cake (g, d, e, su)  
Somerset cider brandy sauce  
*Berneroy Calvados VSOP 75ml - 14.5*

Blackmore Vale dairy yogurt mousse (d)  
Forced rhubarb, blackberry sorbet  
*Recioto della Valpolicella, Masi, Italy, 75ml - 15*

two courses 32

three courses 39

(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