

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

Seasonal sundae
Garden summer fruits

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