

the garden GRILL

garden set lunch

on arrival

Apple-waste sourdough
Longman's cultured salted butter

to start

Duck liver parfait
Spiced garden beets, savoury granola
Sauternes, La Fleur d'Or, France 75ml - 9

Laverstoke Park farm stracciatella
Local honey, pickled pears, crostini
Sauvignon Blanc Babich, Marlborough, New Zealand, 125ml - 12

Gin cured Mere fisheries trout smorrebrod
Garden fennel, Blackmore Vale dairy crème fraîche
Taittinger Brut, Champagne, France 125ml - 18

main event

Exmore venison shoulder ragu
Jerusalem artichokes, torched garden kale
Cabernet Sauvignon Gran Reserva, Hussonet, Chile, 125ml - 11

Brixham cod
Caramelized cauliflower puree, Dorset nduja, sea purslane
Leftfield Albarino, New Zealand 125ml - 10

Braised celery heart
Creamed garden leeks, crispy potatoes
Castel Firmian Chardonnay, Italy, 125ml - 8

to finish

Vanilla crème diplomat
Cinnamon puff pastry
Vidal Ice Wine, Golden Dragon, China 75ml - 18

Spiced parsnip cake
Somerset cider brandy sauce
Berneroy Calvados VSOP 75ml - 14.5

Blackmore Vale dairy yogurt mousse
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