

the garden GRILL

set lunch

to start

Twice baked Godminster cheddar soufflé
Red pesto, confit tomatoes

Chicken liver parfait
Ale chutney, toasted sourdough

Pastrami cured Scottish salmon
Fennel salad, quails egg

Pea & ham soup
Campaillou bread

main event

Plancha grilled hake
Peas ala francaise, crispy potatoes

Shoulder of Wiltshire lamb
Navarin style potatoes

Spring fregola risotto
Westcomb ricotta

Wiltshire pork Schnitzel
Garden cabbage slaw, mint

to finish

A tasting of local cheese
Ale chutney, artisan biscuits, grapes, celery

Hot chocolate fondant
Malt cream, honeycomb

Dorset apple cake
Somerset cider brandy sauce

Mascarpone mousse
Ginger wine poached blackberries, roasted white chocolate

two courses 32

three courses 39

Please note: all allergens are used in our kitchen and allergen information can be provided upon request.
If you have an allergy or dietary requirements please scan the QR code below and see a member of the team.

Please note there is a discretionary service charge of 12.5%

