

the garden GRILL

set lunch menu

to start

Sumac roasted sweet potato soup
Campillou bread

Wiltshire game, prune & pancetta terrine
Ale chutney, garden pickles, toasted sourdough

Wookey hole cheese fritters
Autumn lettuce, garden corn & chilli relish

Chicory & pear salad
Yarlington blue cheese, sticky figs, honey dressing, pumpkin seed granola

main event

Lentil & chickpea dahl
Maple roasted sweet potato, coconut yogurt

Exmoor venison faggots
Cacio e pepe style celeriac, garden chard, pangrattato crumb

Confit Creedy Carver chicken thighs
Grilled artichoke hearts, romesco sauce

Hot smoked trout linguine
Garden spinach, lemon & herb cream

to finish

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

Mascarpone mousse
Honey roasted plums, candied oats

Chocolate fondant
Irish coffee cream, honeycomb

Banoffee split
Jersey milk soft serve ice cream, caramel & chocolate sauce, marshmallows, roasted white chocolate crumb

Two courses 27
Three courses 32