

the garden GRILL

private dinner

to share

Bread, hummus & olives (£4pp supplement)

to start

Sumac roasted sweet potato soup
Campillou bread

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

Pastrami cured Scottish salmon
Garden cabbage sauerkraut, pickled rainbow chard, herb creme fraiche

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

Twice baked Godminster cheddar soufflé
Onion marmalade, crispy onions

main event

Gratin of autumn mushrooms
Grilled squash, tarragon polenta

Slow cooked shoulder of Wiltshire lamb
Pomme puree, braised garden cabbage, baby onion jus

Roasted breast of Quarr Cross guinea fowl
Confit leg, cacio e pepe style celeriac, garden chard, pangrattato crumb

Dry cured streaky bacon wrapped Cornish monkfish
Grilled artichoke hearts, romesco sauce

Grilled 8oz sirloin of Somerset beef (£7 supplement)
Thyme roasted portobello mushroom & cherry tomato, Koffman chips, peppercorn sauce

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

Caramelised rice pudding
Bramley apple & pear compote, blackcurrant sorbet

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

three-courses 55

tea, coffee & sweet treats 5pp