the garden GRILL

hogmanay dinner

to start

Confit Creedy Carver chicken leg
Piccalilli of garden vegetables, witlof salad

fish course

Cornish seabass
Garden spinach, tomato beurre blanc

the main event

Roasted loin of Somerset beef
Soubise puree, roasted shallot, bone marrow crumb, madeira jus

something sweet

Local honey & whisky parfait
Cranachan cream, brown sugar meringue

in your room for after the bells

Tasting of local cheeses
Ale chutney, artisanal biscuits, grapes

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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%