

the garden GRILL

private dinner menu

to start

Cauliflower & chestnut soup
Campaillou bread

Crispy Somerset brie
Beetroot relish, apple & chicory salad

Pastrami cured Scottish salmon
Garden cabbage sauerkraut, pickled cucumber, crème fraîche dressing

Chicken liver & brandy pate
Ale chutney, toasted sourdough

Twice baked Godminster soufflé
Onion marmalade, crispy onions

main event

Grilled 8oz sirloin of Wiltshire beef (£7 supplement)
Grilled cherry tomatoes, thyme roasted portobello mushrooms, Koffman's chips, peppercorn sauces

Slow cooked collar of Wiltshire pork
Savoy cabbage, pomme puree, thyme jus

Pan roasted seabass
Crayfish bisque, wilted garden greens, confit ratte potatoes

Winter mushroom gratin
Butternut squash & grilled leek

Creedy Carver chicken breast
Crispy polenta, tenderstem, tarragon cream

to finish

Black forest crème brulee
Kirsch soaked cherries, chocolate soil, crème Chantilly

Sticky figgy pudding
Clotted cream ice cream

Mascarpone mousse
Ginger wine poached blackberries, roasted white chocolate

Vanilla crème diplomat
Cinnamon puffy pastry, apple sorbet, quince

A tasting of three local cheeses
Bath Soft, Yarlington Blue & Driftwood goats
Accompanied by ale chutney & artisan biscuits

55pp