

the garden GRILL

a la carte

grazing

Bread & hummus
Campaillou, focaccia, hummus, sourdough

Perello Gordal olives

The Real Cure Dorset charcuterie
Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante

starters

Twice baked Godminster cheddar souffle ✂
Red pesto, confit tomatoes

Sesame prawn toast ✂
Prik nam pla & fresh garden herb salad

Chicken liver parfait
Ale chutney, toasted sourdough

Pastrami cured Scottish salmon ✂
Fennel salad, quails egg

Cricket St. Thomas camembert
Honey, grapes, local bread selection

Chicory & pear salad ✂ 12/18
Yarlington blue cheese, sticky figs, honey dressing, pumpkin seed granola

we believe great food starts from the ground up - literally. That's why our culinary philosophy is deeply rooted in our no-dig kitchen garden. By nurturing the soil and letting nature do its work, we cultivate fresh, vibrant produce that shapes every dish we create. This approach isn't just about growing ingredients; it's about fostering flavour, sustainability, and a deeper connection to the food we serve. We've marked everything from the garden with the ✂ symbol

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If you have an allergy or dietary requirements please scan the QR code or ask a member of the team. Please note there is a discretionary service charge of

12.5%



main event

Grilled New Forest asparagus ✂ 22
Creamed garden leek gratin, pangrattato

7 Plancha grilled hake ✂ 26
Peas ala francaise, crispy potatoes

5 Early spring vegetable fregola risotto ✂ 20
Westcomb ricotta

7 Wiltshire pork Schnitzel ✂ 24
Garden cabbage slaw, mint

Creedy Carver "poche roti" chicken breast ✂ 26
Cheesy crispy polenta, grilled tenderstem broccoli

12 Chalkstream trout ✂ 25
Jersey new potatoes, wild garlic split cream

11 Shoulder of Wiltshire lamb ✂ 26
Navarin style vegetables

13 grill
Mature "PGI" Somerset beef

14 8oz sirloin steak 30

18 8oz fillet steak 37

8oz Wiltshire lamb rump 29

All accompanied by grilled cherry tomatoes, thyme roasted portobello mushrooms & a choice of the below sauce

Peppercorn
Red wine jus
Yarlington blue cheese
Garlic & herb butter

sides

Koffman's fat chips 6

Skinny fries 6

Add truffle & parmesan 1

Creamy mash 6

Braised spring cabbage, tobacco onions ✂ 7

Tenderstem broccoli, garlic & lemon butter ✂ 7

Garden salad, radish, house dressing ✂ 6