

the garden GRILL

easter sunday

to start

Pea & ham soup
Campaillou bread

Twice-baked Godminster cheddar soufflé
Onion marmalade, crispy onions

Pastrami cured Scottish salmon
Herb crème fraîche, garden cabbage sauerkraut

Chicken liver & brandy pate
Ale chutney, toasted sourdough

Plancha grilled south-west coast scallops
Witlof, apple & fennel salad, cafe de Paris butter

main event

Roast loin of Somerset beef
Slow cooked shoulder of Wiltshire lamb
Creedy carver "poché et rôti" chicken breast
Nut-less nut roast

All accompanied by seasonal vegetables, Yorkshire pudding, cauliflower cheese & red wine jus

Pan roasted Cornish hake
Braised baby gem, peas à la Française

to finish

Warm Crème Egg brownie
Salted caramel ice cream

Dorset apple cake
Cider brandy sauce

Blood orange curd
Brown sugar meringue, cardamon & honey parfait

Blackmore Vale dairy yogurt mousse
Forced rhubarb, blackberry sorbet

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

Three courses 45pp