the garden GRILL

new years day dinner

to begin

Twice baked Godminster cheddar souffle
Garden beetroot chutney

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

Curried lentil & parsnip soup
Campaillou bread

Chicken liver parfait
Ale chutney, toasted sourdough

the main event

Slow cooked shoulder of Wiltshire lamb
Artichokes roasted, puree & crisp, cavolo nero, baby onion jus

Creedy Carver chicken breast
Crispy polenta, garden leek gratin, tenderstem broccoli

Pan roasted halibut
Baby potatoes, tartar style sauce, parsley crumb

Wild mushroom pithivier
Garden spinach, soubise sauce

dessert

Apple tarte tatin
Clotted cream ice cream, cider caramel

Dark chocolate fondant
Malt cream, honeycomb

A tasting of local cheeses
Glastonbury Twanger, Yarlington blue, Driftwood goats, Bath Soft,
garden chutney, grapes, celery, crackers & wafers

Lemon curd
Ginger wine poached blackberries, meringue & sable crumb

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%