

the garden GRILL

small plates

Perello "Picante" Gordal olives	5
Bread & hummus (<i>ss, g, su</i>)	7
Campaillou, sourdough, focaccia, hummus	
"The Real Cure" Dorset charcuterie	7
Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	

to start

Twice baked Godminster cheddar souffle (<i>g, e, d, mu, su</i>)	12
Onion marmalade, crispy onions	
Chicken liver parfait (<i>ce, g, e, d, mu, su, so</i>)	13
Ale chutney, toasted brioche	
Pastrami cured Scottish salmon (<i>ce, f, d, mu, su</i>)	14
Garden cabbage sauerkraut, herb crème fraîche	
Cricket St. Thomas camembert (<i>g, d</i>)	18
Honey, grapes, local bread selection	

main event

Pan roasted seabass (<i>c, f, d, mo, mu, su</i>)	28
Crayfish bisque, wilted garden greens	
Braised collar of Wiltshire pork (<i>ce, d, su</i>)	26
Quince jus, apple, parsnip puree	
Gratin of Winter mushrooms (<i>ce, g, d, su</i>)	20
Butternut squash, grilled leeks	
Creedy Carver chicken breast (<i>g, d, ce, su</i>)	24
Crispy polenta, cavolo nero, sun-blushed tomatoes, black olive	

grill

Mature "PGI" Somerset beef

8oz sirloin steak (<i>d</i>)	29
8oz fillet steak (<i>d</i>)	36
8oz Wiltshire lamb rump (<i>d</i>)	28

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

Peppercorn (*ce, d, su*)
Yarlington blue cheese & chive (*ce, d, su*)
Red wine jus (*ce, su*)
Garlic & herb butter (*d*)

sides

Koffman's fat chips	6
Skinny fries	6
Add truffle & parmesan (<i>d</i>)	1
Grilled tenderstem broccoli, garlic & lemon butter (<i>d</i>)	7
Honey glazed heritage carrots (<i>d</i>)	6
Creamy mash (<i>d</i>)	6

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%

Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide