

the garden GRILL

private dinner

to share

Bread, hummus & olives (£4pp supplement)

to start

Pastrami-cured Chalkstream trout
Red cabbage sauerkraut, crème fraîche, pickled cucumber

Chicken liver parfait
Ale chutney, garden pickles, toasted sourdough

Vine roasted polytunnel tomato & basil soup
Campaillou bread

Yarlington blue cheese
Radicchio, chicory, orange, pomegranate molasses dressing

Souffle Arnold Bennett
Twice-baked Godminster cheddar souffle, peat smoked haddock, garden spinach, chives

main event

Plancha grilled red snapper
Muhammara sauce, confit new potatoes, garden courgettes

Fregola risotto
Sautéed summer mushrooms, braised leeks, truffle & parmesan dressing

Slow-cooked shoulder of Wiltshire lamb
Pomme puree, garden cabbage, braised carrots, baby onion jus

Creedy carver chicken breast
Crispy polenta, cavolo nero, sun blushed tomatoes, black olive jus, gremolata

Grilled 8oz sirloin of Somerset beef (served blush, £7 supplement)
Koffman's chips, vine cherry tomatoes, thyme roasted portobello mushrooms, peppercorn sauce

to finish

Hot chocolate fondant
Malt cream, honeycomb

West Country cheese selection
Garden chutney, grapes, celery, crackers & wafers

Passionfruit crème brulee
Mango sorbet, toasted coconut

Summer strawberries & cream Eton mess
Chantilly cream, meringue, shortbread, strawberry compote

Peach Melba
Poached Summer peach, cheesecake espuma, raspberry compote, gingernut crumb

three-courses 55

tea, coffee & sweet treats 5pp