

the garden GRILL

mother's day

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

Poached Newlyn Bay prawn cocktail
Garden salad, lemon, cocktail sauce

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

Chocolate fondant
Malt cream, honeycomb

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