

the garden GRILL

set lunch

to begin

Chicken liver parfait
Chutney, garden pickles, toasted sourdough

Wookie Hole Cheddar fritters
Jalapeno & fennel jam

Scottish salmon pastrami
Garden cabbage sauerkraut, herb crème fraiche

Soup of the day
Campaillou bread, whipped salted butter (v)

the main event

Fregola risotto
Garden spring vegetables, Westcombe ricotta, salsa verde

Grilled Wiltshire sausage
Caramelised onion gravy, creamy mash

Pan roasted fillet of Cornish hake
Braised baby gem & peas, crispy potatoes

Cajun spiced chicken
Braised rice, curry emulsion, crisp garden salad

dessert

Hot chocolate fondant
Malt cream, honeycomb crumb

Wiltshire honey tart
Clotted cream ice cream, white chocolate, bee pollen

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

Lemon meringue mess
Homemade lemon curd, crème Chantilly, meringue shards, raspberry jelly, shortbread crumb

Two-courses 25

Three-courses 30

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%