

# the garden GRILL

## a la carte

### grazing

Bread & hummus Campaillou, focaccia, sourdough	7
Perello Gordal olives	5
The Real Cure Dorset charcuterie Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante	7
Garden carrot, cucumber & radish crudites ✂ Herb labneh	7

### starters & small plates

Twice baked Godminster cheddar souffle ✂ Red pesto, confit tomatoes	13
Poly-tunnel tomato carpaccio ✂ Stracciatella, chardonnay vinegar dressing	10
Chicken liver parfait House chutney, toasted sourdough	13
Pastrami cured Scottish salmon ✂ Fennel salad, quails egg	14
Chicory & pear salad ✂ Yarlington blue cheese, sticky fig dressing, savoury granola	12

we believe great food starts from the ground up - literally. That's why our culinary philosophy is deeply rooted in our no-dig kitchen garden. By nurturing the soil and letting nature do its work, we cultivate fresh, vibrant produce that shapes every dish we create. This approach isn't just about growing ingredients; it's about fostering flavour, sustainability, and a deeper connection to the food we serve. We've marked everything from the garden with the ✂ symbol

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If you have an allergy or dietary requirements please scan the QR code or ask a member of the team. Please note there is a discretionary service charge of

12.5%



### grill & plancha

Mature "PGI" Somerset beef

8oz sirloin steak	30
8oz fillet steak	37
8oz Wiltshire lamb rump	29
20oz Ribeye steak	54

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

Peppercorn Red wine jus Yarlington blue cheese Garlic & herb butter	
Red mullet ✂ Peperonata, sauteed potatoes, sauce vierge	24
Whole grilled seabass ✂ Pickled fennel salad, fried capers, lemon & herb butter	34
Roasted garden summer vegetable fregola risotto ✂ Red pesto	20
Chermoula roasted aubergine Herb labneh, buckwheat	20

### classics

Corn-fed British chicken Schnitzel ✂ Garden cabbage slaw, mint	24
Hot smoked Chalkstream trout linguine Garden spinach & cherry tomatoes ✂	22

### hearty salads

Leafy garden salad ✂ Marinated cucumbers dressed no-dig potatoes, spring onions, buckwheat with honey & cider vinegar dressing	14
Roasted summer vegetable salad ✂ Sweet potatoes, giant cous-cous, rocket & red pesto	15
Classic Caesar Parmesan Reggiano, focaccia, croutons, marinated anchovies, crispy bacon, boiled hens egg baby gem lettuce	16
Add grilled British chicken	6
Add poached tiger prawns (6)	5
Add Grilled Somerset halloumi	4

### sides

Koffman's fat chips	6
Skinny fries	6
Add truffle & parmesan	1
Garden grown green & dwarf beans, parsley & garlic butter ✂	6
Grilled garden courgettes, chilli, lemon & rosemary dressing ✂	7
No dig carrots & beets, hot honey, Whitelake feta ✂	7
Garden salad, house dressing ✂	5
Kipfler style crispy potatoes, sour cream & chives ✂	6