

the garden GRILL

sunday menu

grazing & snacks

Bread & hummus
Campaillou, focaccia, hummus, sourdough

Perello Gordal olives

The Real Cure Dorset charcuterie
Hartgrove coppa ham, Purbeck cider & pink peppercorn salami, wild venison pepperoni, Dorset chorizo picante

Garden carrot, cucumber & radish crudites ✂
Herb labneh

light bites & sharing

Cricket St. Thomas camembert ✂
Honey, figs & grapes, local bread selection

Smoked, cured & poached seafood platter
Severn & Wye smoked salmon, hot smoked Chalkstream trout, Pastrami cured Scottish salmon, poached Newlyn bay prawns, Comer crab & crayfish, cocktail sauce, baby gem, lemon

West country ploughman's ✂
Wiltshire cured ham, Dorset charcuterie, local cheeses, house chutney, garden pickles, local breads

small plates

Polytunnel tomato carpaccio ✂
Stracciatella, chardonnay vinegar dressing

Chicken liver parfait
House chutney, toasted sourdough

Chicory, pear & apple salad ✂
Yarlington blue cheese, sticky fig dressing, savoury granola

no-dig kitchen garden

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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7 mains

5 Rolled porchetta of Wiltshire pork ✂ 26
Salsa verde, confit cherry tomatoes

7 Creedy carver chicken breast "poche roti" 24
Lemon & rosemary dressing

7 Roasted loin of Somerset PGI beef ✂ 28
Bearnaise sauce, watercress salad

Sunday sharing board for two 72

Red mullet & pepperonata ✂ 24
Sauce vierge

18 Chermoula roasted aubergine 20
Herb labneh, buckwheat

42 All accompanied by roasted garden grown summer vegetables, butter greens, no-dig potatoes & dressed garden salad leaves

38 hearty salads

Roasted summer vegetable salad ✂ 15
Sweet potatoes, giant cous-cous, rocket & red pesto

10 Classic Caesar ✂ 16
Parmesan Reggiano, focaccia, croutons, marinated anchovies, crispy bacon, boiled hens egg baby gem lettuce

12 Add grilled British chicken 6
Add poached tiger prawns (6) 5
Add Grilled Somerset halloumi 4

12

sides

Koffman's fat chips 6

Skinny fries 6

Add truffle & parmesan 1

Garden salad, house dressing ✂ 5

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%

