

the garden GRILL

garden set dinner

on arrival

Apple-waste sourdough (g, d,)
Longman's cultured salted butter

to start

Wild Wiltshire rabbit (g, e, f, d, su)
Smoked Caesar salad
Chapel Down Bacchus, Tenterdon, England 125ml - 10

Tamarind glazed Creedy carver duck breast (so, su, g, ss, f, c, m)
Fennel kimchi & ponzo dressing
Sauternes, La Fleur d'Or, France 75ml - 9

Laverstoke Park farm stracciatella (g, su, d)
Local honey, pickled pears, crostini
Sauvignon Blanc Babich, Marlborough, New Zealand, 125ml - 12

Pastrami cured scottish salmon (g, d, f, mu, su)
Garden cabbage sauerkraut, herb creme fraiche with pumpernickel crumb
Taittinger Brut, Champagne, France 125ml - 18

main event

Exmore venison shoulder ragu (ce, d, su)
Jerusalem artichokes, torched garden kale
Cabernet Sauvignon Gran Reserva, Hussonet, Chile, 125ml - 11

Cornish Hake (f, d, ce, m, su)
Curried mussels, Rock Samphire & crispy potatoes
Leftfield Albarino, New Zealand 125ml - 10

Rump & shoulder of Wiltshire lamb (ce, g, e, d, mu, su)
January king cabbage, thyme emulsion, red wine reduction
Syrah-Cabernet Reserve, Chateau Ksara, Lebanon 125ml - 11

Vegan Eryngii mushrooms, miso & leek broth (so, ce, su)
Roasted Romesco, Pickled raisins & sorbacha crunch
Castel Firmian Chardonnay, Italy, 125ml - 8

to finish

Vanilla crème diplomat (g, d, e, su)
Cinnamon puff pastry
Vidal Ice Wine, Golden Dragon, China 75ml - 18

Spiced parsnip cake (e, g, d, su)
Somerset cider brandy sauce
Berenroy Calvados VSOP 75ml - 14.5

Blackmore Vale dairy yogurt mousse (d)
Forced rhubarb, blackberry sorbet
Recioto della Valpolicella, Masi, Italy, 75ml - 15

Yarlington blue cheese cake (d, su, e, g)
Port caramel, poached pear
10 yr Tawny Port, Ferreira, Portugal, 75ml - 14

two courses 39

three courses 45

(v) vegetarian, (ve) vegan, (ve+) can be made vegan, (SP) small plate
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%

Allergens key: ce – celery, g – gluten, c – crustaceans, e – eggs, f – fish, l – lupin, d – dairy, m – molluscs, mu – mustards, n – nuts, p – peanuts, ss – sesame seeds, so – soya, su – sulphur dioxide