

the garden GRILL

river garden gatherings june

Botanical cocktail on arrival

bites from the garden

Hot smoked salmon, shaved fennel, pickled lemon

BBQ lamb belly, wild garlic & coriander

Little gem salad, roasted spring onion ranch dressing

Buttered 'Casablanca' new potatoes and mint

Grilled courgettes and their flowers, goats curd & yuzu

Beetroot hummus

Oregano & rosemary focaccia

to finish

Strawberries & cream

the garden GRILL

river garden gatherings july

Botanical cocktail on arrival

bites from the garden

BBQ pork belly, pickled rhubarb

Mackerel, summer carrot barigole

Tomatoes from the polytunnel

Very mixed lettuce salad

Warm 'Charlotte' new potatoes

Blistered shishito peppers

Summer beans, citrus tahini dressing

Roasted aubergine dip with hazelnuts & new season garlic

Oregano & rosemary focaccia

to finish

Gooseberry & elderflower trifle

the garden GRILL

river garden gatherings august

Botanical cocktail on arrival

bites from the garden

Hot smoked salmon, pickled fennel

BBQ chicken skewers

Grilled little gem lettuce, Caesar dressing

Cucumbers with green goddess dressing

Tomatoes from the polytunnel

Warm 'pink fir apple' potatoes

Golden beetroot, cavolo nero salsa, goats cheese & romesco

Oregano & rosemary focaccia

Home grown watermelon

to finish

Masala roasted plums, raspberries, Chantilly cream, salted oats

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