

# the garden GRILL

## private dinner menu

### to start

Pea & ham soup  
Campaillou bread

Chicory & pear salad  
Yarlington blue cheese, fig & honey dressing, pumpkin seed granola

Pastrami cured Scottish salmon  
Watercress & fennel salad, quails egg

Chicken liver parfait  
Ale chutney, garden pickles, toasted sourdough

Twice baked Godminster cheddar soufflé  
Red pesto, confit tomatoes

### main event

Slow cooked shoulder of Wiltshire lamb  
Pomme puree, roasted hispi cabbage, baby onion & thyme jus

Creedy Carver chicken "poché et rôti"  
Cheesy crispy polenta, creamed garden leeks, grilled tenderstem broccoli

Garden vegetable fregola risotto  
Westcomb ricotta

Plancha grilled hake  
Pea's ala Françoise, crispy potatoes

8oz Sirloin of Somerset beef (£7 supplement)  
Accompanied by grilled cherry tomatoes, thyme roasted portobello mushroom,  
Koffman's chips, thyme roasted potatoes, peppercorn sauce

### to finish

Dark chocolate fondant  
Malt cream, honeycomb

Dorset apple cake  
Cider brandy sauce

Blackmore Vale dairy yogurt mousse  
Forced rhubarb, blackberry sorbet

Passionfruit curd  
Mango salsa, compressed cantaloupe meringue

A tasting of three local cheeses  
Bath Soft, Yarlington Blue & Driftwood goats  
Accompanied by ale chutney & artisan biscuits

55pp

Due to the seasonality of our vegetables, some of the accompaniments may change slightly