

# 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 souffle  
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 à la Francoise, 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