

the garden GRILL

festive sunday lunch menu

to start

Cauliflower & chestnut soup
Campillou bread

Crispy Somerset brie
Cranberry relish, apple & chicory salad

Pastrami cured Scottish salmon
Garden cabbage sauerkraut, pickled cucumber, crème fraiche dressing

Chicken liver & brandy pate
Ale chutney, garden pickles & toasted brioche

Whipped Ashlyn goats cheese
Roasted beetroot, rocket, sherry vinegar dressing

main event

Roast turkey crown
Cranberry & chestnut stuffing, pigs in blankets, thyme gravy

Roasted loin of Somerset beef
Yorkshire pudding, red wine jus

Pan roasted seabass
Crayfish bisque, wilted garden greens

Winter mushroom gratin
Grilled leek, butternut squash

Braised collar of Wiltshire pork
Parsnip puree, quince jus

All accompanied by a family style serving of:
Roast potatoes with rosemary salt, honey glazed roots, garden sprouts & cider braised red cabbage

to finish

West Country cheese selection
Garden chutney, grapes, celery, crackers & wafers

Black forest crème brûlée
Kirsch soaked cherries, chocolate soil, crème Chantilly

Traditional Christmas pudding
Brandy sauce, vanilla ice cream

Sticky figgy pudding
Marsala caramel, clotted cream ice cream

Irish coffee tiramisu
Jameson's whiskey soaked savoiardi, espresso mascarpone mousse, vanilla syrup

Two courses 35

Three courses 40

(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