

# the garden GRILL

## private dinner menu

### to start

Cauliflower & chestnut soup  
Campaillou bread

Crispy Somerset brie  
Beetroot relish, apple & chicory salad

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

Chicken liver & brandy pate  
Ale chutney, toasted sourdough

### main event

Slow cooked collar of Wiltshire pork  
Savoy cabbage, pomme puree, thyme jus

Pan roasted seabass  
Crayfish bisque, wilted garden greens, confit ratte potatoes

Winter mushroom gratin  
Butternut squash & grilled leek

Creedy Carver chicken breast  
Crispy polenta, tenderstem, tarragon cream

### to finish

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

Sticky figgy pudding  
Clotted cream ice cream

Mascarpone mousse  
Ginger wine poached blackberries, roasted white chocolate

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

45pp