

the garden GRILL

to begin

Vine-roasted tomato & basil soup (v+)
Campaillou

Whipped Ashlynn goats' cheese (v)
marinated cucumber, confit cherry tomato, oregano oil, black olive crumb

Hot smoked Severn & Wye salmon
haricot verte, almond, creme fraiche, caper & chive dressing

the main event

Creedy Carver chicken breast
porcini mushroom, tarragon, fondant potato, rainbow chard, thyme jus

Fillet of stone bass
caponata, herb gnocchi, kitchen garden spinach

Crispy truffled polenta (v+)
Sprouting broccoli, spinach and chestnut mushroom

Wiltshire lamb shoulder
Hispi cabbage, mead-braised heirloom carrot, rosemary jus

dessert

Summer fruit fool (v+)
vanilla custard, Chantilly cream, shortbread

Lemon tart (v)
Raspberry sorbet, meringue

Wiltshire & Somerset cheese selection (v)
ale chutney, biscuits

Three-courses 38

Tea, coffee & sweet treats 4.5 pp

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%