

the garden GRILL

to share

Bread, hummus & olives (4 pp supplement)

to begin

Poly-tunnel tomato & basil soup (v+)
Campaillou

Twice baked Godminster cheese soufflé
Red pesto, toasted pine nuts

Scottish salmon pastrami
Garden cabbage sauerkraut, herb crème fraîche

Chicken liver parfait
Ale chutney, toasted sourdough, pickles

the main event

Creedy Carver chicken breast
Crispy potato terrine, truffle jus

Grilled Chalke Stream trout fillet
Confit new season potatoes, tenderstem broccoli, watercress cream

Fregola risotto
Garden spring vegetables, Westcombe ricotta, salsa verde

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

8oz Sirloin of Somerset beef (*£7 supplement*)
Grilled cherry tomatoes, roasted portobello mushroom, Koffman's fat chips, peppercorn sauce

dessert

Hot chocolate fondant
Malt cream, honeycomb crumb

Wiltshire honey tart
Clotted cream ice cream, white chocolate, bee pollen

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

Lemon meringue mess
Homemade lemon curd, crème Chantilly, meringue shards, raspberry jelly, shortbread crumb

Three-courses 49

Tea, coffee & sweet treats 4.95 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%