

the garden GRILL

soft drinks

Double Dutch Indian Tonic	4
Double Dutch Skinny Tonic	4
Double Dutch Pomegranate & Basil	4
Double Dutch Cucumber & Watermelon	4
Double Dutch Cranberry & Ginger	4
Double Dutch Pink Grapefruit	4
Double Dutch Soda	4
Double Dutch Ginger Beer	4
Double Dutch Ginger Ale	4
Belvoir Elderflower Presse	4
Fever Tree Lemonade	4
Coca Cola	4
Diet Coke	3
Orange Juice	4
Apple Juice	4
Cranberry Juice	4
Pineapple Juice	4
Lime & Soda	4
Orange Juice & Lemonade	4

sprigster non alcoholic infusions

Sprigster & Tonic	9
Sprigster garden infusion, Double Dutch Tonic	
The Seasons Sour	9
Sprigster garden infusion, berries, lemon, honey, egg white	
Sprigstery	9
Sprigster Shrub, fresh mint, lime, Double Dutch Cranberry & Ginger	
Sprigster Fizz	10
Sparkling Sprigster, elderflower, lemon, cucumber	

cocktails

Gin & ginger fizz
Chase Sloe Gin, Ginger Syrup, Lime Juice, Angostura Bitters, Soda

Cherry Mule
Amaretto, Cherry Heering, Cherry Puree, Lemon Juice, Sugar Syrup, Apple Cider

Cranberry Fizz
Havana 3yr, Cointreau, Cranberry Juice, Sugar Syrup, Prosecco

Maple Whiskey Sour
Monkey Shoulder, Lemon Juice, Maple Syrup, Egg White

Black Forest Martini
Hennessy VS, Creme de Cacao, Cherry Heering, Double Cream

Blackberry & Sage Mojito
Havana 3yr, Lime Juice, Sugar Syrup, Soda

Winter Punch
Havana Cuban Spice, Havana Especial, Cinnamon Syrup, Lime Juice, Pineapple Juice

Nutcracker
Belvedere, Kahlua, Frangelico, Hazelnut Syrup, Double Cream

Mistletoe Margarita
Cazcabel Blanco, Cranberry Juice, Creme de Mure, Cointreau, Lime Juice, Sugar Syrup

Classic Champagne Cocktail
Remy Martin 1738, Angostura Bitters, Taittinger Champagne, Brown Sugar

All spirits served in measures of 25ml.
(50ml available on request).

All liqueurs & aperitifs served in measures of 50ml.

mocktails

15 Mango Mint Cooler 10
Mango Puree, Lime Juice, Mint, Sugar Syrup, Ginger Beer

15 Spiced Apple Sparkler 10
Double Dutch Cranberry & Ginger, Apple Juice, Lemon Juice, Cinnamon Syrup

15 Ginger Fizz 10
Lyres Spiced Cane, Double Dutch Ginger Ale, Lime Juice, Apple Juice, Sugar Syrup

15 Cranberry Mojito 10
Lyres White Cane, Cranberry Juice, Lime Juice, Sugar Syrup, Soda

15 Grapefruit & Ginger Mule 10
Lyres London Dry, Lime Juice, Ginger Syrup, Double Dutch Pink Grapefruit

15 Virgin Mary 10
Lyres London Dry, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco

15 liqueurs

15 Aperol 8
Baileys 9
Passoa 9
Tia Maria 9
20 Campari 9
Antica Formula 9
Mancino Secco Dry 9
Mancino Bianco Ambrato Sweet 9
Mancino Rosso Amarantho 9
Jacapo Poli Po Grappa 10
Cointreau 10
Kwai Feh Lychee 10
Chambord 10
Kahlua 10
Saliza Amaretto 10
Cherry Heering 10

white

	175ml	250ml
Picpoul de Pinet, Luvignac, St Clair Languedoc-Roussillon, France	10	13

Chardonnay, Castel, Firmian Mezzacorona, Italy	11	14
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Leftfield Albariño Gisborne, New Zealand	13	16
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Cloudy Bay Sauvignon Blanc Marlborough, New Zealand	17	23
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red

Terre del Noce Merlot, delle Dolomiti Trentino, Italy	10	13
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Beaujolais, Louis Jadot Beaujolais, France	13	16
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Terrazas Selection Malbec Mendoza, Argentina	15	19
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Mathilda Shiraz, Tournon Victoria, Australia	17	22
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rosé

Whitehall Charlotte May Wiltshire, England	12	15
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Chateau d'Esclans, Whispering Angel Côtes de Provence, France	14	18
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sparkling

	125ml	Bottle
Bottega Poeti, Organic Prosecco Veneto, Italy	10	50

Taittinger Brut Réserve, NV Champagne, France	18	90
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Taittinger, Nocturne Sec NV	20	95
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Taittinger Préstige Rosé Champagne, France	21	105
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Veuve Clicquot Yellow Label Brut NV Champagne, France	21	110
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Veuve Clicquot Brut Rose NV Champagne, France	27	140
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beer & cider

draught

Lost & Grounded Keller Pils Lager	7
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Lost & Grounded Wanna go to the Sun Pale Ale	7
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Lost & Grounded 'Guest Draught'	7
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bottles & cans

Orchard Pig Truffler	8
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Old Mout Berries & Cherries	8
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Old Mout Kiwi & Lime	8
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Peroni Nastro Azzurro	7
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Peroni Nastro Azzurro Gluten Free	7
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Peroni Libera 0%	5
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Lost & Grounded Helles Lager	7
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Lost & G rounded Running with Specters Porter	8
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kaleidoscope gin

Using seven vibrant botanicals representing the spectrum of colour, featuring hibiscus grown in our no-dig kitchen garden and distilled in copper by experts at Bristol's Circumstance Distillery, this is gin through a different lens.

Single 8 | Bottle 50

cigars

La Invicta Nicaraguan Shorts Medium 10-minute	4
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H. Upmann Half Corona Light to Medium 20-minute	16
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Romeo y Julieta No. 3 Medium 25-minute	17.5
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Montecristo Petit Tubos Medium to Full 35-minute	20.5
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Partagas No. 4 Serie D Full 40-minute	30.5
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Cohiba Medio Siglo Medium 40-minute	40.5
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gin

Chase GB
Made by the Chase Distillery. A classic, juniper-led gin, distilled with 10 botanicals.

Chase Seville Marmalade
Made by distilling Seville orange peels with GB Gin.

Chase Pink Grapefruit & Pomelo
A fruity and herbaceous gin with a hint of sweetness followed by a fresh tartness.

Chase Rhubarb & Bramley Apple
Blended with pressed rhubarb and Bramley apples. A tangy and tart number!

Fuzzy Duck London Dry
Distilled in Warminster. A bold, complex and aromatic gin.

Fuzzy Duck Seasonal Flavours
Ask your server about our selection of seasonal flavours.

Botanist
Made in Islay, this gin has 31 botanicals. A citrus-led flavour with notes of menthol.

Tanqueray No. 10
A very citrus-led gin, with heavy notes of grapefruit. Perfect in a dry martini!

Tarquin's Dry
A Cornish Dry Gin, made using botanicals from all over the world. An incredibly fresh and energetic gin.

Tarquins Seadog
A Navy strength gin, bottled at 57% ABV.

vodka

Belvedere
Belvedere Lake Bartezek
Heroes
Grey Goose

Belvedere Organic Infusions
Blackberry & Lemongrass
Pear & Ginger
Lemon & Basil

tequila

Cazcabel Blanco
Cazcabel Reposado
Cazcabel Coffee
Storywood Double Oak Añejo

whiskey

6	Blended Monkey Shoulder	6
	Irish	
8	Jameson's	6
	Highlands	
8	Glenmorangie 10yr Glenmorangie Signet Oban 14yr Dalmore 12yr Dalmore 15yr Dalwhinnie 15yr	9 30 10 12 16 10
	Speyside	
8	The Macallan 12yr Balvenie 12yr Balvenie 14yr	9 9 10
	Lowlands	
8	Auchentoshan 12yr Glenkinchie 12yr	10 10
	Islay	
9	Talisker Skye Ardbeg 10yr	9 9
	Japanese	
9	Yamazaki 12yr	22

bourbon & rye

	Woodford Reserve	8
10	WhistlePig Piggyback Rye WhistlePig 12yr	9 22

cognac & armagnac

8	Hennessy VS	6
	Janneau VSOP	9
10	Remy Martin Accord Royal 1738	12
8	Hennessy XO	28
10	Hennessy Paradis Louis XIII	125 300

rum

	Havana 3yr	6
	Havana 7yr	8
	Doorlys Foursquare Spiced	8
	Beckford's Caramel	8
	Beckford's Coconut	8
7	Beckford's Black Pearl	8
7	Beckford's Golden Rum	8
8	Beckford's Maroon (65% ABV)	10
12	Diplomatico Reserva Exclusiva Havana 15yr	10 30

grazing

Pigs in blankets, mustard dressing	6
Crispy Somerset brie bites, truffle honey	7
Falafel, homemade chilli & fennel jam (ve)	6
Breads, hummus, oil & balsamic (ve)	6
Perello Gordal olives (ve)	5

sandwiches

Served on your choice of brown or white bloomer bread with fries or salad

Prawn, baby gem, Marie Rose sauce	14
Roast Somerset beef, horseradish creme fraiche, watercress	14
"TLT", roast turkey, garden lettuce, tomato	12
Cricket St Thomas brie, cranberry relish, rocket	10

Served from 12-6

Baked Ciabatta, Wiltshire pulled pork, apple sauce, chestnut stuffing	16
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more substantial

Classic cheeseburger, bacon, smoked cheese, fries (v+)	18
Battered south coast haddock, Koffman's fat chips, minted mushy peas, tartar	19
Grilled chicken Caesar salad, parmesan, anchovies, crouton's	16
Chicory & fig salad, Yarlington blue cheese, pecan crumb. honey dressing	14

on the side

Koffman's fat chips	6
Skinny fries	6
Add truffle & parmesan	1

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%.

festive treats

Christmas yule log	4
Ginger tiffin bites	4
Warm mince pies	3
Almond, orange & cranberry florentines	3

waffles

Toffee & honeycomb	6
Chocolate & marshmallow	6
Cinnamon sugar & vanilla ice cream	6

tea & cake

Served with your choice of tea or coffee 'cake of the day'

ask your server for today's flavour	7.5
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tea

Served with homemade biscuits

English Breakfast	4.5
Decaf Tea	4.5
Earl Grey	4.5
Assam	4.5
Darjeeling	4.5
Chai	4.5
Green Tea	4.5
Peppermint	4.5
Chamomile	4.5
Red Berry	4.5
Lemon & Ginger	4.5
Rooibos	4.5

coffee

Served with homemade biscuits

Cafetiere	5
Americano	5
Cappuccino	5
Latte	5
Flat White	5
Single Espresso	4
Double Espresso	5
Single Machiato	4
Double Machiato	5
Mocha	5
Hot Chocolate	5