

GARDEN LATES

Eat

On the pitch:

- Apple waste sourdough, salted butter
- Water buffalo mozzarella, garden herb dressing
- Chive hangop, cherry bell radishes
- Pablo Red beetroot hummus, toasted seeds

From the BBQ:

- Story Pig pork chop, fermented summer cabbage & apple kraut, black garlic mayonnaise
- or*
- Chargrilled courgette, water buffalo feta-style cheese, basil, fennel, pine nuts

Salads:

- Glasshouse tomato's, dill, capers
- Summer beans, nasturtium dressing
- Crushed young potato's, parsley & olives
- Estate leaves, black onion seed & tarragon dressing

Dessert:

- "Summer berries Fool" estate elderflower curd, whipped cream
- Selection of Somerset cheese, crackers, seeded rye, cyder fruit chutney, red onion pickles

Going for a stroll?

Please turn the menu over so we know you're still here!

Please ask your host for allergen information.

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