

# GARDEN LATES

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Eat

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## *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 pinstripe aubergine, water buffalo halloumi-style cheese, tomato, oregano

## *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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