

GARDEN CAFÉ

TWO COURSES £27 THREE COURSES £32

FOR EVERY TABLE

Estate sourdough - Spelt & ale crackers - Salted butter
Buffalo hang op, wild garlic, black onion seed - Estate radishes *321kcal pp*

NIBBLE

Heritage tomatoes, spiced oil, fermented chilli, coriander, lime *158 kcal*
Chilled cucumber soup, dill, crème fraiche, pickled red onion, olive oil *769 kcal*
Cured sea trout, jalapeno, cherry tomatoes, cucumber *303 kcal*
New season leek hearts, nasturtium, King Peters ham *167 kcal*
Summer beans, smoked cod's roe, preserved lemon, radish, basil *139 kcal*

MAIN

Charred Pattypan, Heritage tomatoes, parsley, saffron aioli, sourdough *507 kcal*
Coal baked Brittany onion, labneh, chard, peas, pistachio *352 kcal*
Courgette and spelt risotto, cheddar, spinach, pine nut, chilli oil *692 kcal*
Spiced aubergine, tahini, seed head dukkah, green lentils, chilli oil *773 kcal*
Taste of the West country; 3 meats, 3 cheeses, Newt pickles and ferments *973 kcal*

MEAT—£7.50 SIDE

Charred spring lamb, garden herb dressing *486 kcal*
Slow cooked Tamworth pork belly, cyder mustard sauce *557 kcal*
Braised beef, nasturtium yoghurt *206 kcal*

PUDDING

Affogato *175 kcal*
Gooseberry fool *529 kcal*
Lemon verbena and white chocolate set cream, summer fruits *661 kcal*
Somerset strawberries, elderflower, rose *95 kcal*
Selection of 3 West country cheeses, chutney, spelt and ale crackers *364 kcal*

Please ask your host for allergen information

Recommended daily calorie intake for adults: 2000 kcal a day

A discretionary 12.5% service charge will be added to your bill