

Harvest Supper

in collaboration with

HORRELL & HORRELL

Squash blossom and Dorset sea salt focaccia

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Beetroot cured Chalk Stream trout cooked on the plank, pickled cucumbers, fresh horseradish

Wood roasted garden squash, pumpkin seeds, Waterlip cheese

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Charred rump of British White beef, red onion salsa

Leaves, herbs and flowers from the garden

Glasshouse tomatoes, basil, pickled shallots, buffalo mozzarella

Crispy potatoes cooked on the fire, garden rosemary, agretti, garlic

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Meringue, caramelised plums, fig leaf custard, meadowsweet cream, white chocolate, homegrown popcorn

Vegetarian and vegan alternatives are available on request.

THE NEWT IN SOMERSET