

Garden Kitchen

WOOD FIRED OVEN

Flatbreads with Fattoush salad, sumac pickled red onion, pomegranate gems and tahini yoghurt dressing served with a choice of:

Chimichurri marinated Somerset bavette steak

Pulled za'atar & honey roasted lamb shoulder

Chipotle Cornish Red chicken

Harissa aubergine & crumbled feta (V)

Salt-baked celeriac shawarma with tahini coconut yoghurt dressing (Ve)

Freshly baked sourdough pizza with a choice of toppings:

Mozzarella & fresh basil (V)

Spinach, goat's cheese, pine nuts and basil pesto (V)

Wild venison pepperoni & Dorset chorizo with mozzarella

Wiltshire ham & mushroom with black olives and rocket

WOOD FIRED GRILL

Somerset beef sliders, aged Cheddar, pickles, tomato, burger sauce

Sriracha, honey & sesame beef skewers

Harissa chicken skewers, sumac spiced yoghurt

Spicy gochujang pork belly, elderflower-pickled apple & cucumber salsa

Crispy fish finger taco, furikake tartar sauce, shredded leaf

Chargrilled King prawns, miso ginger butter

Za'atar roasted squash, labneh (V)

Bang bang cauliflower steak, vegan aioli, onion seeds & coriander (Ve)

KAMADO GRILL

BBQ chicken wings - choice of honey gochujang / herby citrus / miso & ginger

Blackened Padron peppers, sea salt (Ve)

Grilled Evesham asparagus, blood orange Hollandaise (V)

Fire-roasted Jersey Royals, rosemary salt, olive oil (Ve)

Loaded fire-roasted Jersey Royals with guacamole, chilli & cheese (V)

Grilled Mexican street corn ribs with lime & chilli butter (Ve)

FLAME COOKED SIDES

Skin on fries (Ve)

Grilled flatbreads with labneh (V)

Summer garden salad (Ve)

Fattoush salad, sumac pomegranate dressing, mint, za'atar flatbread chips (Ve)

Caesar salad with shaved Parmesan and grilled sourdough (V)