



THE KITCHEN GARDEN
Cookery School & Private Dining

Meat Spring / Summer Starters

Chorizo croquettes, fresh tomato, red pepper salsa

Smoked Jamon croquettes, aioli, gazpacho, peppery salad

Asparagus wrapped in prosciutto, lemon mayonnaise

Prosciutto, melon or roasted peach, mozzarella, pine nuts

Fig, Mozzarella, serrano ham salad

Bruschetta, seasonal tomatoes, prosciutto, mozzarella, aged balsamic

Spiced pork meatballs, rich tomato sauce, shaved courgette, lemon, pine nuts

BBQ chicken wings, blue cheese and cream cheese dipping sauce

Carpaccio fillet beef, capers, cornichons, aged parmesan

Carpaccio beef, blue cheese dressing, pear, walnut

Carpaccio Exmoor venison, seared, juniper dressing, fig

Somerset cured meat cornichons, Pitney Farm leaves, Dijon dressing

Tomato and prosciutto tart, herb dressing

Ham hock Terrine, pickled vegetables, cucumber relish / chutney

Chicken and pistachio terrine, smoked apple chutney, Pitney leaves

Scotch egg, tomato chilli jam, Pitney farm leaves

Brown and Forrest smoked duck salad, roasted nectarines, hazelnuts,
mozzarella

Brown and Forrest Smoked Chicken Caesar salad, parmesan, croutons, Caesar
dressing, fresh anchovies

Crispy pig cheeks, celeriac, and apple remoulade