



THE KITCHEN GARDEN

SPRING MENU

All our suppliers are local. We have tirelessly worked to support them since our conception in 2020. These suppliers are long-standing friends and fellow countrymen and woman who toil and graft across our hills, in our waters and over the Somerset levels to produce, grow, fish and rear the most incredible ingredients. We are truly proud to be able to champion their produce on your plates.

To name a few:

Brown and Forrest smokery in Hambridge, Pitney Farm Market Garden, The Meat Men in the Quantock Hills, Phil Bowditch Fish shop with whom we have had a 40-year friendship, Whitelake Cheese, Somerset charcuterie, Somerset Cider Brandy, Tutty Moor vegetables, Jamie Montgomery, Exmoor venison.



THE MAIN EVENT

FISHY DISHY

You pick the fish, and we match it with the vegetables from our growers.

Catch of the day, asparagus and peas, light cream sauce (seasonal)

Catch of the day – Pollock, hake, cod, samphire, beurre noisette

Monk fish wrapped in prosciutto, potato, watercress

Monk fish lightly spiced, lemongrass and coconut curry sauce, fragrant rice

Roasted seabass, pea puree, smoked lardons, peas, broad beans and chicken broth (seasonal)

John Dory, lemon and caper butter (seasonal)

Roasted red mullet, romesco, sumac and yoghurt

Roasted line-caught cod / Pollock, romesco, saffron risotto, cavolo Nero

MEAT

You choose your favourite meat, and we suggest what is seasonal and delicious to go with it.

Harissa roasted Spring lamb rump, pistachio crust, spring greens

Roasted lamb rump, mediterranean ratatouille, polenta chips

Spring lamb, pea puree, wilted spinach, spring vegetables

Roasted Exmoor venison loin, spring cabbage, fig, Somerset Cider Brandy Cream

Venison, celeriac, thyme and shallot puree, spring vegetables, red wine and Madeira Jus

Somerset beef fillet and seasonal vegetables from the Kitchen Garden, potatoes of your choice and a Salsa Verde / caponata / pepperonata / Red wine and Madeira jus / creamed spinach / spring greens and smoked lardons

Somerset Beef Wellington, spinach, duxelles, prosciutto and seasonal vegetables from the Kitchen Garden

Cote Du Boeuf (supplement – this is reared by our butchers and dry hung and aged) Served on boards as a sharing for the whole group with homemade aioli, salsa verde, hand cut chips, Red wine and Madeira jus and seasonal vegetables or salads

Roasted chicken supreme, Somerset Cider Brandy cream, charred apricots and almonds, wild mushroom risotto OR seasonal vegetables

Spanish Chicken, romesco, saffron risotto, spring greens OR lemon and thyme roasted charlotte potatoes, spring onions, peas, asparagus OR cannellini beans, leeks, chorizo, roasted tomatoes

Chicken Milanese, roasted tomato and garlic sauce, crushed roasted potatoes with lemon and thyme

Roasted Duck Breast, spring vegetables, spiced plum sauce, puy lentils

Pork tenderloin, stuffed with prunes, roasted squash, crispy sage, caramelised apples

Pork schnitzel, spring cabbage and leek with smoked lardons and seedy mustard, Somerset cider brandy and pink peppercorn cream