



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.



START AS YOU MEAN TO GO ON...

FISH

Hand-picked Devon crab salad, lemon and dill mayonnaise,
tomato, cucumber, avocado salsa

Moules mariniere, white wine, shallot, parsley, homemade focaccia

Moules, Somerset cider cream, smoked lardons, homemade focaccia

Smoked haddock fishcake, tartare, Pitney Farm leaves

Brown and Forrest Smoked trout, potato cake, watercress pesto

Smoked haddock croquettes, wood fired red pepper,
parsley, tomato, black olive salsa

Salt cod croquettes, pea puree, lemon crème fraiche, pea shoots

Ceviche, black bean, coriander and avocado salsa, tortillas

Sea bass ceviche, chilli, coriander, lime, avocado, spicy tostadas

Brixham line caught ceviche, avocado, tomato, lime, coriander

Tuna or Sea Bass Ceviche, mango, avocado, lime, coriander

Pulpo a la Gallega - Octopus, potato slices,
paprika and lemon olive oil

Brixham Scallops, pea puree, smoked pancetta,
pea shoots, lemon dressing

Brixham scallops, beurre blanc, asparagus, samphire

Brixham scallops, fresh mango, chilli, lime salsa, leaves

Brixham Scallops buttered leeks, leek and potato velouté, watercress



START AS YOU MEAN TO GO ON...

MEAT

Somerset Ham hock and potato croquettes, caper and cornichon mayonnaise, celeriac and green apple remoulade

Jamon croquettes, crown prince squash, crispy sage, jamon serrano, burrata

Jamon croquettes, gazpacho, tomato and red pepper pico de gallo

Chorizo croquettes, fresh tomato, red pepper salsa

Brown and Forrest Smoked chicken Caesar salad, parmesan tuile

Smoked chicken, pistachio, nectarine, Pitney Farm leaves

Smoked duck, mango, coriander, chilli, honey, lime and lemon grass and ginger dressing

Somerset beef fillet carpaccio, capers, rocket, wood fired red pepper, Dijon dressing

Veal meatballs, crown prince squash velouté, sage, brown butter and lemon

Asparagus wrapped in prosciutto, lemon mayonnaise

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

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.