

A decorative border surrounds the central text area, featuring detailed line drawings of various vegetables and herbs. At the top, there are leafy greens and a bulbous vegetable. On the left, a long, curved vegetable and a leafy plant are shown. At the bottom, there are more leafy greens and a round vegetable. On the right, a large sunflower, a bulbous vegetable, and a leafy plant are depicted. The drawings are in a dark blue or black ink style.

SPRING STARTERS

VEGETABLES

Burrata, peas, broad beans, asparagus, pea shoots, lemon dressing

Mozzarella, roasted figs, Pitney farm leaves

Charred Somerset goats cheese, honey, pecans, caramelised apple, Pitney Farm leaves

Roasted Beetroot, whipped Whitelake goats curd, tomato carpaccio, pine nuts, Pitney Farm leaves.

Slow roasted carrots, labneh, coriander seeds, nigella seeds, crumbles feta.

Creamed mushrooms, sourdough toast, chive oil

Wild mushroom risotto, pecorino, Gruyere croquette

Harissa roasted aubergine arancini, mozzarella, red pepper sauce, pea shoots.

Roasted tender stem broccoli, toasted almonds, whipped feta

Potato and spinach soup, garlic croutons

Thai Pea Soup

Fresh tomato soup, basil, focaccia

Tomato and goat's camembert tart, Pitney Farm leaves

Charred halloumi, glazed with chilli tomato jam, Pitney farm leaves.

Summer vegetable filo parcel

Hot Greek filo parcel - Greek salad in Filo pastry

Shaved fennel, courgette, pine nut, lemon, basil, mozzarella or Burrata, homemade focaccia

Pea and feta croquettes, pea puree, lemon and basil dressing

Roasted chickpeas, blistered tomatoes, harissa yoghurt



SPRING STARTERS

FISH

Hand-picked fresh Devon crab salad, lemon oil mayonnaise,
Pitney Farm leaves, herb, avocado and tomato salsa

Salt cod croquettes, smokey aioli, gazpacho, pico de gallo

Fresh crab salad, brown crab croquettes, tomato, cucumber and onion salsa

Potted crab OR brown shrimp, fresh pineapple salsa, charred sourdough

Locally smoked salmon salad smoked salmon mousse, Pitney Farm leaves and
pickled vegetables.

Bloody Marie Rose Prawn Cocktail... Retro but brilliant

Thai Green Mussels, chilli, coriander, coconut milk

Somerset mussels, cider, cream, smoked lardons.

Garlic and ginger prawns, Asian slaw and pineapple salsa

Garlic and parsley prawns, focaccia, Pitney Farm leaves

Thai cod cakes, Asian slaw, sweet chilli sauce

Brixham scallops, beurre blanc, asparagus, samphire

Brixham Scallops, pea puree, charred lettuce, pancetta, pea shoots

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

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

Brixham line caught Mackerel ceviche, pickled cucumber, roasted beetroot,
horseradish.

Stream farm trout, potato cakes, celeriac remoulade, beetroot, shallot,
marjoram

Seared tuna, endive salad, horseradish, pickled cucumber and radish

Seared tuna, avocado, tomato, onion salsa

Squid and chorizo stew, salt and pepper squid rings

Brown crab and shrimp gratin

Coquille St Jaques



SPRING STARTERS

MEAT

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, homemade focaccia.

Tomato and prosciutto tart, herb dressing

Ham hock Terrine, pickled vegetables, homemade chutney

Chicken and pistachio terrine, smoked apple chutney, Pitney leaves

Scotch egg, tomato chilli jam, Pitney farm leaves

Chicken Liver Parfait, homemade brioche, spiced pineapple relish

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

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

Crispy pig cheeks, celeriac, and apple remoulade

Chorizo croquettes, fresh tomato, red pepper salsa

Smoked Jamon croquettes, aioli, gazpacho, peppery salad

Asparagus wrapped in jamon, hollandaise.

Prosciutto, melon or roasted peach, mozzarella, pine nuts

Bruschetta, seasonal tomatoes, prosciutto, mozzarella, aged balsamic



The Main Event

Everything we cook is seasonal, and local.

If you can't see anything you like on this menu, we write tailored menus to suit each group. We cook almost anything, and everything so please do ask if there is something you have seen or love from elsewhere; we assure you we might be able to do it better!

FISH

Our local fishmonger Harry and I work closely together to make sure that what we buy is sustainable and fresh off the boats at Brixham. We cannot do fish on Mondays and Tuesdays. Wednesday - Saturday is on request.

Herb crusted cod, Asparagus, salsa Verde, samphire.

Roasted cod, chorizo, Sauce Vierge / caponata

Cod or Pollock, Cannellini beans, garlic, shallot, creamed spinach, sobrasada, roasted tomatoes

John Dory, peas, asparagus, leek, beurre noisette

Salmon en Croute, pea puree, charred baby onions, pea shoots, asparagus

Halibut or Turbot, Green Sauce, pea puree (Supplement)

Roasted Monk fish steeped in saffron, stuffed with woodfired red peppers, thyme, lemon and caper butter

Our famous Spanish- style Paella sharing. We do a fish / chicken and chorizo option. (Lobster supplement)

MEAT

Somerset Beef / Venison Steak, Chimichurri, Argentine style charred vegetables

Somerset Fillet of Beef,
charred shallots, onion puree, buttered peas, lettuce, onions

Quantock reared Long Horn Cote Du Boeuf £85 per head)
Hand cut rosemary chips, Provençale stuffed tomatoes, sauces, seasonal vegetables, potatoes and salads.

Herb crusted, roasted Lamb rump, pea and feta croquette, pea puree, charred leeks

Slow cooked Somerset Lamb, Salsa Verde,
charred spring onions, courgettes, pine nuts, boulangère or pommes dauphinois potatoes

Somerset lamb rump, pea, leek, asparagus broth

Roasted Duck breast, spring vegetables, puy lentils

Garlic and lemon roasted chicken supreme,
Romesco sauce, charred spring onions, Mediterranean vegetables

Roasted chicken supreme, peas, asparagus, broad beans and chicken jus

Roasted Chicken Supreme, Lemon, tarragon, and white wine sauce,

Chicken Milanese parmesan and thyme polenta chips, roasted red pepper and tomato salsa

Somerset Pork loin, Somerset cider, apple, mustard, cream sauce, buttered greens, crushed new potatoes or Hasselback potatoes

Homemade Burger night
Venison burger, blue cheese
Beef burger, somerset cheddar, smoked aioli.
Chicken burger, tomato chilli jam, aioli
Brioche Bun
Lots of sides: Salads, chips, mac and cheese, tomato salad

All served with seasonal vegetables or salads grown in Somerset soil.



THE KITCHEN GARDEN
Cookery School & Private Dining

PUDDINGS

Totally delicious tarts

Lemon Meringue Pie, raspberry sorbet

Tarte au Citron, Raspberry sorbet
70 % Dark Chocolate Tart, pear / raspberry / sour cherry sorbet
Salted Caramel and Dark Chocolate tart, Vanilla Ice Cream
Raspberry, pistachio frangipane tart
Italian custard tart, lemon, pine nuts, lemon meringue parfait

Semi freddo fancies

Nougat Praline Parfait, salted caramel, chocolate shard.
Raspberry and Lemon Meringue Parfait, shortbread, Chambord raspberries / strawberries

Vegan wonders

Coconut milk pannacotta, charred pineapple, fresh passion fruit
Vegan lemon and vanilla Cheesecake, summer berry compote
Vegan chocolate brownie, raspberry sorbet

Marvellous Meringues

Chocolate and hazelnut meringue, nougat praline parfait, chocolate mousse, raspberry sauce
Homemade meringue, whipped mascarpone, raspberry sorbet, passionfruit curd.
Meringue, whipped vanilla mascarpone, strawberry sorbet, summer berries steeped in Chambord.
Pina colada meringue, malibu soaked pineapple, passion fruit, coconut sorbet.

Cheesecake Galore

Lemon and vanilla cheesecake, fresh raspberries or blueberry vanilla and orange compote
Passionfruit and Lemon cheesecake, passionfruit curd
Chocolate cheesecake, salted caramel, white chocolate shard
Biscoff cheesecake, salted caramel ice cream

Old Classics

70 percent dark chocolate brownies, salted caramel, chocolate sauce
Treacle and orange tart, clotted cream
The BEST Tiramisu ever ...!
Baked Alaska, sponge, raspberry jam, vanilla ice cream, torched Italian meringue
Crème Brulée
Bakewell tart, homemade crème anglaise
Brioche and butter pudding, apricot jam, crème anglaise

THE ULTIMATE WEST COUNTRY CHEESEBOARD, biscuits, homemade chutney, celery, grapes, figs, walnuts (as pudding or as an extra for £10 per head 4-6 cheeses)