



Vegetable starters

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

Shaved fennel, courgette, pine nut, lemon, basil, halloumi/mozzarella or Burrata

Roasted vegetable bruschetta, ciabatta, goats' cheese, charred aubergine, peppers, courgette

Bruschetta, burrata, mangetout, peas, broad beans, radish

Bruschetta, roasted tomatoes, fresh tomato salsa, burrata

Bruschetta, courgette, pine nuts, whipped feta, lemon, green olives

Mozzarella, pickled fennel, orange, watercress

Radicchio, blood orange, whipped goats curd

Charred Somerset goats' cheese, figs, beetroot, caramelised hazelnuts, Pitney leaves

Roasted Beetroot, whipped Whitelake goats curd, hazelnuts, figs

Beetroot falafel, labneh

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

Creamed mushrooms, sourdough toast, chive oil

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

Roasted tender stem broccoli, toasted almonds, whipped feta

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

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

Halloumi, harissa roasted potatoes, chickpeas, blistered tomatoes, coriander, leaves.

Tomato, goats' cheese, gruyere, tartlet, leaves.

Spring vegetable tart.



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, fresh pineapple salsa, charred sourdough

Brown and Forrest Smoked trout, blood orange, watercress.

Brown and Forrest smoked salmon, smoked salmon mousse, pickled vegetables.

Bloody Marie Rose Prawn Cocktail - our style... 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, avocado, tomato, cucumber relish, , 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, spicy 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 crème fraiche, pickled cucumber and
radish

Seared tuna, horseradish crème fraiche, avocado, tomato, onion salsa

Fresh sardines, gremolata

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



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



THE KITCHEN GARDEN
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VEGETABLE MAIN COURSES

Tarts, Pies, parcels, patties

Spinach and ricotta parcel

Tomato and goat's camembert tart.

Sweetcorn, spring onion tart

Spring / summer vegetable pie leeks, asparagus, creamy peas, mascarpone.

Summer vegetable filo parcel

Hot Greek filo parcel

Halloumi, harissa roasted potatoes, chickpeas, wood fired red peppers, leaves.

Roasted summer squash and burnt peek pithivier parcel, vegetable jus.

Herb crusted aubergine, spiced carrot puree, feta, pomegranate.

Breaded aubergine, red pepper sauce, red pepper, tomato and basil salsa

Aubergine parmigiana

Risotto/pasta

Courgette, asparagus and pea risotto, lemon crème fraiche

Orzo pasta, asparagus, parmesan, mascarpone, roasted tomatoes, basil, olive oil

Courgette and lemon arancini, red pepper sauce, wood fired red pepper, tomato, and parsley salsa.

Summer vegetable cannelloni

Polenta, gruyere, mozzarella balls, rich tomato sauce

Burger night

Spicy bean burger, brioche bun, chipotle mayonnaise, avocado, little gem

Squash, coriander, butterbean, patty, brioche, tomato chilli jam, aioli, tomato, little gem

Smokey quinoa and sweet potato burger, brioche, tomato, avocado, aioli

crispy lemon and feta roasted potatoes.

**Sharing style Vegan, Vegetarian, Meat and Fish - something for everyone
Whether it's Italian Spanish, Persian / Middle Eastern luncheon or Dinner,
or perhaps a Curry night or Mexican madness, we can do a fabulous spread
for everyone to share. Please ask and we will send you a bespoke menu for
your whole party.**

Miranda: 07899 665635 | Carol: 07861 071571 | www.thekitchgardensomerset.com



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
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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)