



Sunday Asado

Champagne Taittinger on arrival

Thyme, garlic, sun-blushed tomato, olive focaccia (ve)
Hummus & sun-blushed tomato pesto
Rosemary, garlic oil (ve)
Chilli, paprika oil (ve)

TO START

Heritage tomatoes, basil aioli, balsamic jelly, spring onion pesto (v+)
Gambas, lemon, thyme, Beekos honey, roast garlic
Pickled heritage beetroot, goat's curd, No-Dig bean chutney

THE MAIN EVENT

COOKED OVER FIRE ON THE SOMERSET GRILL

Chew Hill Farm - côte de boeuf, roasted no-dig shallot
No-dig garden heritage carrot, cumin, orange, tarragon, paprika, maple,
salsa verde, beetroot, sesame, courgette, parmesan (v+)
Bone marrow sauce
Lime, garlic, chilli, salsa

Served with

Hasselback no-dig potatoes, crème fraîche, chive, crispy leek
Charred hipsi, tenderstem, heritage beetroot, lemon thyme, Beekos honey
Whole cauliflower, cheese fondue centre, rosemary, dukkah

TO FINISH

No-dig garden rhubarb & custard, barbecue crumble, trifle shot glass

Three courses 75pp