



WALLED GARDEN

RESTAURANT

Starter

*Pit fire roast Loch Duart salmon, Somerset apple brandy
glaze - 30 (f/sd)*

Wood fired garlic dough balls - 10 (d/g)

*Bromham pear and walnut salad, Bath Blue dressing -15
(d/sd/n/ce/mu)*

Main

*Pit fire roast Loch Duart salmon, Somerset apple brandy
glaze - 30 (f/sd)*

*Local Wiltshire hog three ways, pulled, steaks and
skewers - 35 (sd/mu/ce)*

*Grilled hen of the woods mushrooms, smoked pumpkin
hummus (V) - 22*

Dessert

*Pit roast Wiltshire apples, toasted marshmallows, salted
caramel cream - 14*

ALLERGEN KEY

(C)CRUSTACEANS (Ce)CELERY (D)DAIRY (E)EGG (F)FISH (G)GLUTEN (L)LUPIN
(Mo)MOLLUSCS (Mu)MUSTARD (N)NUTS (P)PEANUTS (S)SOYA (SD)SULPHUR
DIOXIDE (SE)SESAME SEEDS