

P Y T H O U S E
KITCHEN GARDEN
RESTAURANT + BAR + VENUE

The Kitchen Garden
Christmas Experience

Menus 2023

CANAPE MENU
FEASTING MENU
WINE LIST
COCKTAILS
BAR LIST

P Y T H O U S E
KITCHEN GARDEN
R E S T A U R A N T + B A R + V E N U E

Christmas Canapé Menu

V E G E T A R I A N

Montgomery Cheddar & Winter Herb Arancini
Smoked Mushrooms, Cow's Curd Cheese & Tarragon, Toasted Sourdough
Chargrilled Homewood Halloumi, Hot Honey
Heritage Squash, Orchard Glaze, Pumpkin Seeds
Kale Fritters, Dorset Yogurt
Panisse (Chickpea Fries) Rosehip Hot Sauce

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M E A T

The Real Cure Dorset Charcuterie
Salt Aged Beef Carpaccio, Rosemary Salt
Lamb Albondigas, Date Syrup, Hazelnuts
Cider Glazed Pork Belly, Pickled Mustard Seeds
Crispy In-House Black Pudding, Squash Ketchup
In-House Sausage, Orchard Glaze, Crispy Herbs
Venison Loin Carpaccio, Juniper & Rosemary Salt

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F I S H

Smoked Haddock Croquettes
Smoked Mackerel, Shaved Fennel & Radish, Rye Bread
Cured & Smoked Chalk Stream Trout, Fresh Herbs & Mustard
Day Boat Fish Goujons, Fennel Pollen Mayonnaise

P Y T H O U S E
KITCHEN GARDEN
R E S T A U R A N T + B A R + V E N U E

Christmas Feasting Menu

Welcome to The Kitchen Garden

We are delighted to offer you a menu that's perfectly suited to the season.

Our garden gatherings, inspired by what is growing around us, are designed to be paired with something from the fire for your Christmas party.

G A R D E N G A T H E R I N G S

Plates of seasonal vegetables, inspired by the garden served centre of the table to share

Purple Sprouting Broccoli, Cavolo Nero Salsa Verde
Roast Heritage Squash & Beetroot, Toasted Pumpkin Seeds, Sage
Artichoke & Black Kale Lyonnaise, Sourdough Crumbs

F R O M T H E F I R E

Responsibly sourced meat, fish & vegetables from our walled garden & favourite suppliers.

Cooked over Somerset charcoal from sustainably managed orchards & woodlands. Served to the centre of the table to share

Choose one of the following...

Organic Lamb Legs Cooked Over Fire, Slow Cooked & Pulled Shoulder,
Garden Herbs & Pickled Ewe's Cheese

Retired Dairy Beef, Slow Cooked Over Fire, Braised Beef, Horseradish Cream

Chalk Stream Trout, Lightly Cured & Herb Smoked, Black Garlic Mayonnaise & Marinated Fennel

Nempnett Pasture Chicken, Marinated in Garden Herbs, Lemon & Garlic, Sunflower Seed Emulsion

Celeriac Steak, Wild Mushroom Gratin (*Plant-based*)

Prime Retired Dairy Beef (Sirloin, Ribeye, Rump & Fillet) Cooked Over Fire,
Served Pink & Slow Cooked, Horseradish Cream (*£5 Supplement*)

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P U D D I N G

Served individually plated, please choose one of the following...

Parsnip Sticky Toffee Pudding, Caramel Sauce, Clotted Cream

Chocolate Mousse, Coffee Syrup, Puffed Quinoa, Roasted Hazelnuts

Caramelised Apple & Somerset Cide Brandy Cake, Ivy House Cream

P Y T H O U S E

KITCHEN GARDEN

RESTAURANT + BAR + VENUE

S P A R K L I N G	Bottle	125ml
Sprigster Gooseberry Infusion (<i>Non-alcoholic</i>) <i>Our very own dry, sparkling gooseberry infusion</i>	£19.00	£5.00
Prosecco Artigianale, NV Italy 11% <i>Floral, Peach, Pear</i>	£36.00	£8.00
English Oak, Rose, Brut, Dorset, England 12% <i>Pinot Noir, Chardonnay, Meunier, crisp, elegant, hints of tangy red berry</i>	£55.00	£13.00
English Oak, Engelmann, Dorset, England 12% <i>Pinot Noir, Chardonnay, Meunier, citrus, floral, crème brulee finish</i>	£55.00	£13.00
J. Dumangin et Fils, La Cuvée 17, Chigny Les Roses, Champagne <i>Pinot Noir, Chardonnay, Meunier, crisp lemons with a creamy strawberry finish</i>	£80.00	

W H I T E	Bottle	175ml
Les Terrasses Blanc, Coteaux de l'Ardèche, '21-13% <i>Refreshing, citrus, herby, Sauvignon/Grenache blend</i>	£29.00	£8.00
Pinot Grigio Capriano Tai '21-12% <i>Fresh apples with zingy citrus notes</i>	£33.00	£8.50
Saumur Chenin Blanc, Cave de Saumur, France, '21-12.5% <i>Crisp, dry, apple, zest, Charles Du Gaulle</i>	£34.00	£8.75
Laurent Gaujal, Picpoul de Pinet '21-13% <i>Classic, bracing, zesty, demands seafood</i>	£36.00	£9.00
Napier Winery 'Klein Louis' Sauvignon Blanc '22-12.5% <i>Brimming with tangy green apple, nettle and grassy gooseberry aromas</i>	£37.00	£9.50
Famille Tiollier, Savoie Jacquère '21-11.5% <i>Clean, orchard fruits, crisp like a snow-topped mountain</i>	£38.00	
'Les Perriers' Domaine André Vatan Sancerre '21-14% <i>Elderflower, cut grass, hints of citrus</i>	£52.00	
Domaine Christophe Camu Chablis '19-12.5% <i>Green apple, unoaked, fruity</i>	£55.00	

R O S E	Bottle	175ml
La Famille Dèche Domaine Millet, Côtes de Gascogne France '21-11.5% <i>Delicate, crushed berries, smooth</i>	£29.00	£8.00
Domaine les Filles de Septembre, Côtes de Thongue '21-12.5% <i>Languedoc region, dry, zesty, refreshing</i>	£35.00	£8.75
Domaine Des Ouillères – Coteaux D'Aix en Provence '21-12.5% <i>Crisp, dry, raspberry & red berry</i>	£36.00	£9.00
Napier Winery 'Klein Louis' Petit Marie '21-12.5% <i>Creamy and with a hint of Szechuan pepper spice</i>	£37.00	£9.50

R E D	Bottle	175ml
Les Terrasses Rouge, Coteaux de l'Ardèche '21-13.5% <i>Hedgerow fruit, Merlot/Syrah blend, versatile & smooth</i>	£29.00	£8.00
Vin de Pays des Collines Rhodaniennes, Gamay, France '22-13% <i>Red plum, and Red Cherry, Slight Earthy Undertones</i>	£32.00	£8.50
Tinto Negro, Malbec, Mendoza '21-13.5% <i>Oak, Chocolate, Tobacco & Plum</i>	£33.00	£8.75
Trescartes Côtes du Rhone, Domaine Saint Gayan, '19-14% <i>Spice, jammy fruit, silky finish, classic CDR</i>	£35.00	£9.00
Marqués de Zearra, Rioja Crianza '16-14% <i>Ripe, Coffee & Chocolate</i>	£37.00	£9.50
GP Pinot Noir, Ardèche '21-13.5% <i>Berry, Cherry & a Touch of Oak</i>	£38.00	£9.75
Château d'Abzac, Bordeaux Supérieur '20-13% <i>Balanced, Cassis, Raspberry, A future star</i>	£48.00	
Forest Hill Western Cabernet Sauvignon Australia '18-13.8% <i>Rich, smooth, liquorice, plums</i>	£50.00	
Domaine du Père Caboché Châteauneuf-du-Pape '20-15.5% <i>Smoked herbs, black cherry, spicy</i>	£62.00	
S W E E T & S T I C K Y	Bottle	50ml
Domaine La Tour Vieille, Banuyuls Reserva 16% <i>Rich, dark, caramel & coffee – exquisite alongside chocolate</i>		£7.00
Domaine l'Ancienne Cure, Monbazillac 'Jour de Fruit' '19-13% (375ml) <i>Barley sugar, dried fruits, orange blossom</i>	£24.00	£6.00
L O W o r N O A L C O H O L	Bottle	
Sprigster Gooseberry Infusion (Non-alcoholic) <i>Our very own dry, sparkling gooseberry infusion</i>	£19.00	£5.00
Scavi & Ray Sparkling	£19.50	
S P R I G S T E R <i>Our own 100% natural non-alcoholic infusions inspired by the garden</i>		
Sprigster Original & Fever-Tree Tonic (af) <i>A non-alcoholic infusion with a delightful bittersweet character</i>	£4.95	
Sprigster Infused Sodas (af) <i>Apricot, Rosehip or Gooseberry sodas, dry and refreshing,</i>	£4.00	
Sprigster Sparkling Gooseberry Infusion 75cl (af) <i>Award-winning champagne style infusion, great to share</i>	£19.00	
C O C K T A I L S		
Pythouse Royale <i>Our own Damson Vodka Liqueur & Prosecco</i>	£9.00	
Rhubarb Fino <i>Homegrown Rhubarb Jam, Sprigster Original, Fino Sherry</i>	£8.00	

Mojito	£8.50
<i>Toti White Rum, Mexican Lime Soda, Mint</i>	
Explorer Gin & Fever Tree Tonic	£8.00
<i>Kitchen Garden Garnish</i>	
Toti Caribbean Rum & Fiery Ginger Beer	£10.00
<i>Fresh Lime, Angostura Bitters</i>	
PKG Damson Vodka & Mediterranean Tonic	£9.00
<i>Garden Herb Garnish, Lime</i>	
Aperol Spritz	£9.00
<i>Campari, Prosecco, Fever Tree Soda, Fresh Orange</i>	
Rosemary Hatton	£8.00
<i>Gin, Seasonal Garden Cordial, Fever-Tree Tonic, Rosemary</i>	
Negroni	£9.00
<i>Marmalade Gin, Campari, Vermouth, Orange</i>	
Espresso Martini	£9.00
<i>Vodka, Cold Brew Coffee Liqueur, Espresso</i>	
Dark & Stormy	£9.00
<i>Dark Rum, Ginger Beer, Lime, Garden Mint</i>	
Chateau Sprig	£8.00
<i>Sprigster Botanical Infusion, Sauternes, Hedgerow Cordial, Orange</i>	

A P E R I T I F S

Somerset Pamona	£6.00
<i>A mature Kingston Black, aged for 2 years in oak barrels</i>	
Kingston Black	£5.00
<i>Apple aperitif blend of Kingston Black apple juice & cider brandy</i>	

S O F T D R I N K S

PKG Homegrown Apple Juice	£4.25
Devon Orange Juice	£3.25
Heron Valley Cloudy Lemonade	£4.25
Heron Valley Fiery Ginger Beer	£4.25
Wild Nettle Fizz	£4.25

B E E R & C I D E R

Sandford Devon Red Cider <i>500ml 4.5%</i>	£6.50
Sandford Devon Mist Cider <i>500ml 4.5%</i>	£6.50
Sandford Devon Fanny's Bramble <i>500ml 4.5%</i>	£6.50
Sandford Devon Old Blossom <i>500ml 4.5%</i>	£6.50
Gritchie Helles Lager <i>330ml 4.2%</i>	£5.30
Gritchie Session Lore IPA <i>330ml 4.3%</i>	£5.30
Gritchie Sun Lore Classic Pale Ale <i>330ml 4%</i>	£5.30
Free Damm Gluten Free Lager <i>330ml 0.0%</i>	£5.90