



GATHER & FEAST MENU



STARTERS

Gullivers Beef Carpaccio

Our organic Beef carpaccio is served with our market garden pickled beetroot, creamed horseradish, dressed in molasses and garnished with our edible flowers.

Gullivers Market Garden Beetroot Tarte Tatin

Our Beetroot celebrated by an earthy savoury twist on a French classic with 'Book and Buckets' goats cheese. Served with watercress with foraged herb oil garnished with our edible flowers.

MAINS

Gulliver's Organic Pork

Our Bacon wrapped in pork filet with sautéed new potatoes and 'Purbeck cider' Mustard sauce.

Gulliver's Market Garden Chargrilled Tomato

Our charred heritage tomatoes with coal baked red pepper romesco topped with our fermented garlic honey and pumpkin seeds.

All served with Gulliver's Market Garden seasonal vegetables dressed with foraged herb oil made using 'two fields' olive oil

DESSERT

Summer berry pavlova

Meringue based Dessert topped with Gulliver's cream, fresh fruit, caramelised sugar and our edible flowers.

Gulliver's Dreamy Night Time Drink

Sip our Gulliver's milk-based drink by the fire

WE CAN CATER FOR ALL DIETARY REQUIREMENTS