



AUTUMN

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.

TO START

Herb Baked Potato Bread
English Fava Bean Whip, Garden XO Sauce

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SMALL PLATES

- for 2 people -

Smoked Venison Bacon, Green Tomato & Jalapeño Ketchup - £8.00
Tempura Squash, Kale Aioli - £6.00
Home Cured Ham & Old Winchester Cheese Croquettes - £8.00

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FROM THE FIRE

*Responsibly sourced meat, fish & vegetables from our walled garden & favourite suppliers.
Cooked over British charcoal from sustainably managed orchards & woodlands*

Chalkstream Trout, Fermented Cucumber, Slow Cooked Summer Squash
Crispy Aubergine, Pumpkin Seed Miso Sauce (vg)
British Guinea Fowl, Roast Long Pepper, Chilli Jam, Dorset Yoghurt
Wild North Somerset Venison, Miso Glazed Cauliflower Mushroom, Nduja

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GARDEN GATHERINGS

Enjoy the following plates to share with your choice of dish from the fire...

Chettle Tomatoes, Nasturtium Flower Ketchup, Marigold Petal Oil
Charcoal Leeks, Slow Cooked Garlic, Padron Pepper & Pumpkin Seed

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PUDDING

Sticky Date Pudding, Butterscotch Sauce, Clotted Cream
Chocolate, Almond & Rosemary Oil Cake, Ivy House Cream, Waste Coffee Caramel
Iced Fennel Pollen Parfait, Oat Crumble, Fig Leaf Oil

£37.50 per person

Please let a member of staff know if you have any allergies or require any information on ingredients used in our dishes. A discretionary 12.5% service charge is added to your final bill.



Sustainability at Pythouse Kitchen Garden

At Pythouse Kitchen Garden, the nurturing nature we have towards our walled garden goes far beyond the Victorian bricks & mortar. Our practices are adopted to regenerate soil health, work in harmony with our native wildlife & create a micro biome of health to nourish us both physically & mentally. This is the ground on which we are built.

Our ethos & values as a group of creatives & cooks, lead us to find like-minded folk in the pursuit of sustainable, regenerative garden focussed food. We are passionate in delivering a unique and inspiring customer experience.

The story we tell is of local, ethical & sustainable produce, paired with the gatherings from our own garden & flavoured with the smoke from our fire. Preservation, craft & care for the products that come through our doors. By creating our own Sprigster Drinks range, we can provide sustainably produced drinks to accompany every mouthful.

The year 2020 gave us, like many, much food for thought. We have reflected on what Pythouse is, where we want to go & how we should start to move in this direction. We are proud to share with you our decisions & the journey ahead.

Our main objective is a challenging one, to completely move away from food systems that damage the environment. Whether those food systems effect our shorelines, hedgerows or pastures & extending beyond, to the greenery outside our isles.

Sadly, there will be items removed from our offerings, such as salmon (either farmed or wild), any fish with a MSC rating of 3 or below, tiger prawns, beef that is not pasture fed & UTM (under 30 months), factory reared pork, non-free-range chicken & poultry, just to name a few.

We have of course been practising as we preach since September 2020, once our new kitchen team took over the reins. Free ranging rare breed pork, wild game, ethically-sourced trout, organic dairy, British pulses, organic stoneground flour, single origin coffee & British bean to bar chocolate have become mainstays in our efforts to support local & sustainable food systems. We offer portions that reflect healthy balanced meals, prepared with inventive cooking methods, in harmony with seasonal vegetables, affordable & luxurious.

Our closed food system approach is a mindset of having as close to zero food waste by way of preservation in our root to fruit cooking style or by composting here on site. Nothing goes to waste.

Not only do we want to drive change within these four walls with regards to our food, but packaging is also a huge part of our focus. Hospitality is a tough nut to crack when it comes to food hygiene and single use plastic, but our efforts have already started with our new suppliers.

Our team, the talented individuals who allow us to come together and offer a truly wonderful experience, are at the core of our change. More work life balance, time for creativity & development, mentoring & coaching in leadership, teamwork & new social technologies have allowed us to regenerate our fundamental ethics and navigate the challenging path out of some of hospitality's darkest times.