



## THE BOTANICAL ROOMS

Our gardeners gather the finest fresh ingredients from the estate. The butchers prepare choice cuts from our British White beef, the most ancient of heritage breeds, and we take our pick from the catch of the day at West Country ports, and we forage the woodland and hedgerows for fleeting delights.

As the seasons change, so our menu evolves. Ripe, seasonal bounty is woven seamlessly through The Botanical Rooms with passion and tenderness by Head Chef and his joyful team of chefs.

Food cooked simply and beautifully, full of heart and soul.

3 Courses 95

125ml Glasses

*To Start*

Devonshire crab, garden peas, botanical pasta, bisque *620kcal*

*Pinot Gris, 2021- Famille Hugel - Alsace, France +13.25*

Cornish Red Mullet, Organza tomato sauce, vadouvan granola *410kcal*

*Brunello di Montalcino 'MOZ'ART', 2018 - Paradiso di Frassina - Tuscany, Italy +18*

White asparagus velouté, chive scapes, Andrew's bresaola *549kcal*

*Grüner Veltliner Käferberg Reserve, 2023 - Weingut Rabl - Kamptal, Austria +12*

Buffalo veal tartare, smoked quinoa, buddha's hand aioli *549kcal*

*Pinot Noir 'Bannockburn', 2022 - Felton Road - Central Otago, New Zealand +24.25*

All Newt products are produced in a kitchen that handles celery, cereals that contain gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites & tree nuts

Please ask your host for allergen information

*A 12.5% discretionary service charge will be added to your bill*

## *To Follow*

British White beef, black garlic, celeriac, peppercorn sauce *1725kcal*

*Vineyard Selection Malbec, 2022 - Mattias Riccitelli - Mendoza, Argentina +16*

Brixham brill, Grelot onion, Jersey royal potatoes, caper butter *1230kcal*

*Pouilly-Fuissé, 2014 - Joseph Burrier - Burgundy, France +20.5*

Cameron's Buffalo veal, Vin Jaune, green asparagus, wild garlic, scapes *1652kcal*

*Assmannshäuser Höllenberg Spätburgunder, 2015 - Schloss Reinhartshausen - Rheingau, Germany +28*

Estate beetroot, carrot, glasshouse tomatoes, smoked quinoa *1030kcal*

*Sancerre, 2024 - Domaine Crochet - Loire Valley, France +12.50*

## *Sides +8*

Mashed Potato *824kcal*

Farm greens, wild garlic butter *180kcal*

Estate leaves, green zest buttermilk *150kcal*