

## **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. Native Tamworth pork is reared just a stone's throw from the estate, 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 Ben Champkin and his joyful team of chefs.

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

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Savoy cabbage, garden herbs & yeast 10 *278kcal*

Mackerel, beetroot & elderflower 13 *318kcal*

Leek soup, fish rilette & mustard 10 *324kcal*

The Story Pig pork pie & green tomato chutney 14 *398kcal*

Day boat fish, mushroom ragoût, & crab butter 29 *356kcal*

Jerusalem Artichoke terrine, wild garlic, ewe's cheese 24 *342kcal*

The Story Pig pork, fermented chilli & kohlrabi 28 *362kcal*

Crispy buttermilk celeriac, pickled shitake & greens 21 *296kcal*

*We recommend pairing your meal with one of our award winning cyders from the estate cellar; or enjoy wines from our sister property Babylonstoren in South Africa, or our friends from Vignamaggio in Italy*

## *Dessert*

Roasted pear sorbet, meringue, oats & praline 12 *557kcal*

*The Newt – Ice Cyder – 2020 – Somerset – England 8*

Brioche ice cream, hazelnut & coffee molasses 11 *494kcal*

*Vignamaggio – Vin Santo – 2015 – Italy 15*

Ricotta & olive oil cake, plum 13 *322kcal*

*The Newt – Ice Cyder – 2020 – Somerset – England 8*

West country cheese & crackers 14 *473kcal*

*The Newt – Ice Cyder – 2020 – Somerset – England 8*

## Tea & Coffee 4

*Please ask your host for allergen information*

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

## SUNDAY ROAST

£42 per person

The Story Pig pork loin, parabola apple sauce *498kcal*

*The Newt – Cyder – Signature Blend – Somerset 375ml 9*

*or*

Buttermilk celeriac, hazelnut & mushroom gravy *395kcal*

*Babylonstoren - Chardonnay – 2021 – South Africa 15.50*

*All served with Yorkshire puddings, roast potatoes, purple sprouting  
broccoli, crushed swede & sprouts in walnut vinaigrette.*

### *Dessert*

Westcombe ricotta & rhubarb Arctic roll *467kcal*

*The Newt – Ice Cyder – 2020 – Somerset – England 8*

*Please ask your host for allergen information*

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