

## **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.

3 courses 85

Braised squid, Westcombe sobrasada, alliums *318kcal*

Asparagus, tarragon & chopped egg *278kcal*

Scallop, fig leaf butter & kohlrabi *278kcal*

Lobster, morels & garden herbs *324kcal*

Cultivated mushroom, walnut & egg yolk *218kcal*

Jerusalem artichoke, wild garlic, ewe's cheese *342kcal*

Pork, fermented chilli, kohlrabi & kale regrowth *362kcal*

Lamb, purple sprouting, anchovy & roasted almond *319kcal*

Grilled savoy cabbage, mushroom & Beenleigh blue *429kcal*

Mustard leaf steamed fish, mussel & cherry blossom *329kcal*

Jersey royals, ramson 6 *209kcal*

*Dessert*

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

*Vignamaggio – Vin Santo – 2015 – Italy 15*

Rhubarb & egg custard tart *302kcal*

*The Winston – Sparkling Cyder – 2018 – Somerset – England 13*

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

*Inniskillin – Cabernet Franc Icewine – 2019 – Niagara – Canada 30*

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

*The Winston – Sparkling Cyder – 2018 – Somerset – England 13*

West country cheese & crackers *473kcal*

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

Tea & Coffee 4

*Please ask your host for allergen information*

*Adults should consume around 2000 calories per day*

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