

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 Matt Heeley and his joyful team of chefs.

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

3 courses 85

To Start

Soused red gurnard, Devon smoked eel, nasturtium & cucumber *318kcal*

Confit chicken, girolle mushrooms, grilled corn *336kcal*

Scallops, fig leaf butter, kohlrabi *293kcal*

Heritage tomatoes, goats curd, basil, toasted sourdough *318kcal*

To Follow

British white beef, garden greens, ramson capers *362kcal*

Lamb loin, pinstripe aubergine, tomato & anchovy *319kcal*

Day boat fish, St Austell mussels, broad beans *349kcal*

Brown butter roasted cauliflower, almond cream, gooseberries *318kcal*

Sides +6

Brassicas *209kcal*

Fried potatoes, rosemary salt *272kcal*

Ellie's garden salad, sherry dressing *272kcal*

To Finish

Honey parfait, apricot & blossom vinegar *302kcal*

Somerset strawberries, yoghurt, olive oil shortbread *557kcal*

70% single origin chocolate, English cherries, vanilla cream *494kcal*

West country cheese & crackers +7 *473kcal*

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*