

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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Oyster 3 at 12 / 6 at 24 / 9 at 32 *20kcal each*

Crapaudine beetroot, dill yoghurt & linseed 9 *178kcal*

Cauliflower, Harbourne blue & walnut 11 *257kcal*

Squid, white bean, parsley & olive oil 14 *306kcal*

Parsnip soup, blue cheese & burnt honey 10 *328kcal*

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

Day boat fish, mushroom ragoût, & crab butter 29 *329kcal*

Crown Prince squash, goat's curd, olive & jalapeño 23 *321kcal*

Venison loin, Jerusalem artichoke & elderberry 30 *362kcal*

Herb marinated quail, braised chard & bread sauce 28 *392kcal*

Salad of sprouts, cabbage, anchovy & chickpea 19 *298kcal*

Seaweed brown butter potatoes & honey 6 *103kcal*

Brassicas & walnut vinaigrette 6 *186kcal*

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

Dessert

Apple & Douglas fir brioche, kefir ice cream 12 *557kcal*

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

Burnt honey sundae 10 *494kcal*

Stanton & Killeen – Rutherglen Muscat – 2014 – Australia 12.50

Hazelnut meringue, roasted pear sorbet & oats 10 *352kcal*

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

Baked chocolate, kefir ice cream & blood orange *502kcal*

Vignamaggio – Vin Santo – 2015 – Italy 15

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

Roast Story Pig loin & parabola apple sauce 498kcal

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

or

Salt baked celeriac, hazelnut & mushroom gravy 395kcal

Babylonstoren – Viognier – 2021 – Franschhoek – SA 175ml 9.50

*All served with Yorkshire puddings, roast potatoes, buttered January
King cabbage, cauliflower cheese, & sprouts in a walnut vinaigrette,*

Dessert

Blood orange steamed pudding, roasted vanilla custard 767kcal

Vignamaggio – Vin Santo – 2015 – Italy 70ml 15

*Please ask your host for allergen information
A 12.5% discretionary service charge will be added to your bi*