

## THE BOTANICAL ROOMS

### MENU

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 and his joyful team of chefs.

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

2 Course Lunch 45

3 Course Lunch 50

*To Start*

Mozzarella, Romesco, Broad Beans *511kcal*

Cultivated Mushrooms, Toasted Sourdough, Herb Dressing *373kcal*

Avalon Beetroot, Hang Op, Apple, Roasted Hazelnut *285kcal*

St Austell Bay Mussels, Leek, Preserved Lemon *398kcal*

*To Follow*

Story Pig Pork, Pressed Potato, Burnt Apple *736kcal*

Day Boat Fish, Cauliflower, Fennel Salad, Chicken Butter Sauce *770kcal*

British Beef, Carrot, Anchovy *791kcal*

Courgette, Black Garlic, Seeds *291kcal*

*Sides*

Ratte Potatoes, Herb Butter +8 *628kcal*

Avalon Farm Greens, Spiced Butter +8 *249kcal*

Mixed Leaf Salad, Sherry Vinegar Dressing +6 *129kcal*

Tomato Salad, Balsamic Dressing +8 *249kcal*

*To Finish*

Set Chocolate, Calamint Oil, Sourdough Crisp, Crème Fraiche 566kcal  
*Gonzalez Byass - Nectar Pedro Ximenez - Andalusia - Spain +8*

Clementine Marmalade Steamed Pudding, Woodruff Custard 458kcal  
*The Newt - Ice Cyder – 2021 - Somerset +7*

Apple Pie, Cyder Caramel, Milk Gelato 880kcal  
*Klein Constantia - Vin de Constance - 2019 - Constantia - SA +25*

West Country Cheese & Oat Cakes +12 1223kcal  
*Vignamaggio - Vin Santo - 2015 - Italy +11*

Toasted Vanilla Ice Cream, Espresso 187kcal

Tea & Coffee +4

All Newt bakery 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

*Adults should consume around 2000 calories per day  
A 12.5% discretionary service charge will be added to your bill*