

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 Matt Heeley and his joyful team of chefs.

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

3 course lunch 45

2 course lunch 40

To Start

Devon smoked eel & nasturtium *318kcal*

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

Pickled beetroot, Westcombe ricotta, chopped hazelnut *426kcal*

Rainbow chard, estate mozzarella & anchovy dressing *298kcal*

To Follow

Castlemead chicken, coco beans, garden herbs *396kcal*

Day boat fish, leeks, sorrel butter *349kcal*

Roasted cauliflower, almond cream & gooseberries *329kcal*

Story Pig pork, potato fondant, kohlrabi slaw *362kcal*

Sides +6

Ellie's garden salad, sherry dressing *185kcal*

Fried potatoes, rosemary salt *209kcal*

To Finish

Vanilla cheesecake, strawberries & elderflower *557kcal*

70% single origin chocolate, English cherries, vanilla cream *557kcal*

Honey parfait, apricot & blossom vinegar *302kcal*

West country cheese & crackers +9 *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*