

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 the kitchen team.

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

3 Courses 95

To Start

British Beef Tartar, Black Sesame, Celeriac, Sourdough *357kcal*

Buffalo Mozzarella, White Bean, Black Fig *511kcal*

The Newt's Cultivated Mushrooms, Croutons, Artichoke Soup *332kcal*

St Austell Bay Mussel Chowder, Seasonal Veg, Baguette *398 kcal*

To Follow

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

Lamb, Pressed Potato, Red Pepper, Hang Op *705kcal*

Estate Venison, Beetroot, Maitake, Walnut *825kcal*

Estate Squash, Bath Blue, Hazelnut *291kcal*

Sides

Fried Ratte Potatoes, Garlic Herb Butter +8 *628kcal*

Warm Beetroot, Hang Op, Almonds +8 *238kcal*

Barbecue Hispi, Harrisa, Pickled Walnut +8 *238kcal*

Sprout Tops, Chestnut, Bacon and Maple Butter +8 *358kcal*

Avalon · Babylonstoren · Bello Wild Food · Cyder Press

Sea The Sea · Hollis Mead · Westcombe · The Creamery

To Finish

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

Pear, Yoghurt, Lemon, Perilla Ice *378kcal*
Inniskillin - Cabernet Franc - Canada - 2019 +30

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

West Country Cheese, Crackers +12 *1223kcal*
Vignamaggio - Vin Santo - 2015 - Italy +11

Toasted Vanilla Ice Cream with Espresso *187kcal*
Makers Mark 46 +5

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

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