

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

Coal Roasted Leek, Pistachio Butter Sauce, Wiltshire truffle *502kcal*

British White Beef, Pickled Walnut, English Pecorino *271kcal*

Brown Butter Roasted Celeriac, Hen's Egg, Wholegrain Mustard *426kcal*

Barbecued Tenderstem Broccoli, Anchovy, Toasted Barley *212kcal*

To Follow

Day Boat Fish, St Austell Mussels, Three Corner Leeks *512kcal*

Slow Cooked Pork Belly, Pancetta, Kalettes, Creamed Potato *668kcal*

Flat Iron, Lentils, Braised Gem lettuce, Garden Herbs *614kcal*

Avalon Farm Beetroot, Charred Fennel, Hazelnut, Goats Curd *541kcal*

Sides

Fried Potatoes, Rosemary Salt +6 *581kcal*

Garden Bitter Leaf Salad +6 *260kcal*

To Finish

Chamomile Poached Pear, Honeycomb, Burnt Honey Ice Cream *405kcal*

Warm Rice Pudding, English Apples, Vanilla *786kcal*

Choux Bun, Single Origin Chocolate, Chestnut *567kcal*

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*