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 Matt Heeley and his joyful team of chefs.

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

3 Courses 85

To Start

Coal Roasted Leek, Pistachio Butter Sauce, Wiltshire Truffle 502kcal

Avalon Farm Squash, Beetroot, Goats Curd, Pumpkin Seed 212kcal

Barbecued Tenderstem Broccoli, Anchovy, Toasted Barley 212kcal

The Newt's Cultivated Mushrooms, Toasted Sourdough, Chestnut Soup 234kcal

To Follow

Fallow Vension, Parsley Root, Braised Red Cabbage, Cranberry 812kcal

Estate Lamb, Spinach, Celeriac, Roscoff Onion 904kcal

Day Boat Fish, Newlyn Squid, Salsify, Three Corner Leeks 496kcal

Winter Vegetable Tart, Jerusalem Artichoke, Old Winchester 973kcal

Sides

Garden Bitter Leaf Salad +6 260kcal

Star Anise & Thyme Butter Poached Carrots +8 316kcal

Fried Potatoes, Rosemary Salt +6 581kcal

Kalettes, Westcombe Pancetta +8 260kcal

 $Avalon \cdot Babylonstoren \cdot Bakery \cdot Bello \ Wild \ Food \cdot Butchery \cdot Cyder \ Press$ $Stableyard \ Garden \cdot Flying \ Fish \cdot Hollis \ Mead \cdot Westcombe \cdot West \ Country \ Water \ Buffalo$

To Finish

Choux Bun, Single Origin Chocolate, Chestnut 567kcal Vignamaggio, Vinsanto, 2015, Tuscany, Italy 70ml +11

Hadspen House Apple Pie, Salted Caramel, Mascarpone Ice Cream 794kcal The Newt in Somerset, Ice Cyder 70ml +7

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

Château Romer du Hayot - 2016 - Sauternes - France +12

West Country Cheese & Oat Cakes +7 473kcal Taylors - Late Bottle Vintage - 2017 +11

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