

LUNCH

Served between 12 - 3pm

START

Celeriac soup, hazelnut, sage <i>355kcal</i>	9
Three apples, smoked mackerel, seeded rye, dill <i>494kcal</i>	12
Leek hearts, spinach, Gouda, focaccia <i>490kcal</i>	10
Shaved brussels sprouts, green herb dressing, toasted seeds <i>234kcal</i>	9

MAIN

Brussels sprout and spelt risotto, smoked bacon, chestnut, parsley <i>1085kcal</i>	19
Braised cabbage, parsnip, walnut, apple <i>376kcal</i>	17
Jerusalem artichoke, chicory, Waterlip, mustard dressing <i>422kcal</i>	18
Estate squash, pumpkin seed & pepper pesto, sprout top <i>365kcal</i>	18
Estate board – Selection of cured meats and cheeses, pickled, raw and fermented vegetables, sourdough <i>1136kcal</i>	22

SIDE

Braised British White beef, pickled walnut, tarragon <i>421kcal</i>	9
Estate lamb, garden herb dressing <i>376kcal</i>	9
Sutton Brue, clementine, cranberry <i>232kcal</i>	9

DESSERT

Spelt rice pudding, apple, cinnamon <i>609kcal</i>	9
Poached pear, hazelnut butter, cyder sorbet <i>346kcal</i>	8
Mince pie, smoked Westcombe cheddar <i>424kcal</i>	7
Bottled quince, oat crumble, milk gelato <i>307kcal</i>	8

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. Recommended daily calorie intake for adults: 2000kcal per day. A 12.5% discretionary service charge will be added to your bill.



EAT THE GARDEN

The Garden Café celebrates everything you can see
out of the window on a clear day.

Growers gather the finest seasonal ingredients from
the kitchen gardens daily, from sun-warm heritage tomatoes
to beautiful brassicas. Our vegetable-led menu is served
with spoils from the estate Butchery, Bakery, Creamery
and local artisans in Somerset beyond.

Enjoy!