

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

Red Mullet, Tomatoes, Smoked Cod's Roe, Bonito *285kcal*

Mozzarella, Herb Dressing, Apple *415kcal*

The Newt's Cultivated Mushrooms, Sourdough Croutons, Wild Garlic Soup *332kcal*

St Austell Mussels, Leek, Sobrasada, Preserved Lemon *398kcal*

To Follow

Grilled Monkfish, Courgette, Glass House Tomato *512kcal*

Estate Lamb, Pressed Potatoes, Spring Greens, Hang Op *1023kcal*

British White Beef, Carrot, Anchovy *614kcal*

Courgette, Black Garlic, Seeds *724kcal*

Sides

Pink Fir Potatoes, Garlic Herb Butter +8 *581kcal*

Glass House Tomato Salad +6 *427kcal*

To Finish

Chocolate Cremeux, Cherries, Toasted Vanilla Ice Cream 781kcal
Gonzalez Byass - Nectar Pedro Ximenez - Andalusia - Spain +8

Strawberry, Clotted Cream Mousse, Meringue 505kcal
Inniskillin - Cabernet Franc - Canada - 2019 +30

Apple, Sourdough, Buttermilk Sorbet 587 kcal
Klein Constantia - Vin de Constance - 2019 - Constantia - SA +25

West Country Cheese & Oat Cakes +12 573kcal
Vignamaggio - Vin Santo - 2015 - Italy +11

Toasted Vanilla Ice Cream with Espresso 300 kcal
Makers Mark 46 +5

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*