

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 and his joyful team of chefs.

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

3 Course Lunch 50

2 Course Lunch 45

To Start

Buffalo Mozzarella, Herb Dressing, Apple *812kcal*

Wye Valley Asparagus, Smoked Cod's Roe, Cherry Bell Radish *318kcal*

The Newt's Cultivated Mushrooms, Toasted Sourdough, Herb Dressing *234kcal*

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

To Follow

Story Pig Pork, Pressed Potato, Burnt Apple *668kcal*

Monkfish, Courgette, Glass House Tomato *512kcal*

British White Beef, Carrot, Anchovy *614kcal*

Courgette, Black Garlic, Seeds *541kcal*

Sides

Pink Fir, Herb Butter +8 *581kcal*

Ellie's Spring Leaf Salad, Sherry Vinegar Dressing +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

The Newt - Ice Cyder - 2021 - Somerset +7

Apple, Sourdough, Buttermilk Sorbet 587kcal

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, Espresso

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*