

GARDEN LATES

£48 Includes all food, cutlery, crockery, glassware and a blanket.
Drinks are ordered and charged as extra.

EAT All picnics contain a selection of fresh sides, plus one main course and one dessert per person:

Main course (one per person)

- Aged beef fillet seared over winter savoury with spring herb, caper & fresh horseradish dressing (M)
- Salt-baked beetroot, goats' cheese, clementine and basil (V)

Dessert (one per person)

- Lemon & thyme posset with Cheddar strawberries

In every picnic:

- Apple waste sourdough bread, spelt crackers
- Wild garlic & nigella seed butter
- Summer beans, garden carrots, Sharpham Park spelt, black onion seed, preserved lemon & tarragon
- Estate radishes with Dorset sea salt
- Garden salad leaves, Kingston Black dressing
- English tomatoes with capers, fresh Brittany onion & basil
- Selection of Somerset cheeses with homemade plum membrillo
- A bottle of The Newt spring water
- Estate chocolate, flavoured with honey & botanicals

All our food is prepared in a kitchen where allergens are present. Please inform us of any intolerances or allergies before placing your order. Full allergy information is available on request.

DRINK

- Single Variety Cyders (330ml) - No1 Kingston Black (7.4% abv)
 - No2 Dabinett (6.5% abv)
 - No3 Yarlinton Mill (5% abv)
- Fine Rosé Cyder (750ml) - Rosé – Strawberry notes, 100% Red Love apple
- Viognier - White - Slightly wooded, medium bodied, 100% viognier
- Babel - Red - Dry, full-bodied blend
- Mourvèdre Rosé - Rosé - Unwooded, medium bodied, 100% mourvedre
- Sprankel - Sparkling - Dry, 100% chardonnay
- Apple Juice (330ml) - Jonagold
 - Falstaff
- Iced Earl Grey Tea (750ml) - Infused in our kitchens with Falstaff apple juice, lemon juice and garden thyme
- Elderflower & Bramley Cordial (750ml)