

# THE BOTANICAL ROOMS

## DINNER MENU

*75 for three courses & side dish*

### NIBBLE

Dorset oyster, cyder & shallot 3 at 12 / 6 at 24 / 9 at 32

### START

Devon smoked eel, horseradish & watercress soup  
Dorset crab, hispi cabbage, dill butter & pork crackling  
Cultivated mushroom, candied walnut, cured yolk  
Grilled leeks in sea lettuce, chopped egg, mustard dressing

### FOLLOW

Tamworth x Duroc pork, purple sprouting, chilli & pickles  
Day boat fish, cyder braised greens & fennel  
Jerusalem artichoke, goats cheese, tarragon & mustards  
Dry aged beef, radicchio in tallow & garden herb  
Savoy cabbage, oyster mushroom, coriander & jalapeno

*Recommended Cyder pairing:*

*Signature Blend*

*Fine Cyder*

*Dabinett*

*Signature Blend*

*Dabinett*

### SIDE

Red King Edward potato, seaweed & brown butter  
Brassicas, elderberry vinaigrette & Berkswell cheese

### PUDDING

Our apple pie, buffalo gelato & cyder caramel  
Meadowsweet set cream, forced rhubarb  
Blood orange steamed sponge & woodruff custard  
Dark bitter cocoa, sourdough gelato  
West country cheese & crackers

+ 7 supplement

Please ask your host for allergen information

A 12.5% discretionary service charge will be added to your bill