

THE BOTANICAL ROOMS

LUNCH MENU

NIBBLE

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

START

Sunflower roasted cauliflower, seeds & apple marigold oil 10
Mussels in our Signature Blend cyder, celery & apple 12
Radicchio, Bath Blue cheese & walnut vinaigrette 11
Braised squid, butter beans & nasturtium 14

FOLLOW

Day boat fish, braised Alexander buds & brown crab dressing 28
Savoy cabbage, oyster mushroom, coriander & jalapeno 24
Garlic & herb lamb leg, potato puree, turnip, anchovy & parsley 30
Devon guinea fowl marinated in green garlic, purple sprouting broccoli,
tarragon creamed leeks & chicken dripping sauce 34

SIDE

Red King Edward potato, seaweed & brown butter 6
Brassicac, elderberry vinaigrette & Berkswell cheese 6

PUDDING

Our apple pie, buffalo gelato & cyder caramel 12
Meadowsweet set cream, forced rhubarb 10
Blood orange steamed sponge & woodruff custard 11
West country cheese & crackers 14

Please ask your host for allergen information

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