

# THE BOTANICAL ROOMS

## SAMPLE LUNCH MENU

### NIBBLE

- Dorset rock oyster, cyder & shallot / 3 at 12 / 6 at 24 / 9 at 32 / *20kcal each*  
Additional apple waste sourdough, cultured butter 4 / *361kcal*  
Rosemary & chickpea chips herb emulsion 8 / *232kcal*

### START

- Watercress & wild garlic soup with croutons & creamed horseradish 9 / *147kcal*  
Grilled leeks in seaweed, chopped egg & mustard dressing 10 / *197kcal*  
Grilled asparagus with brown butter pine hollandaise & sorrel 12 / *357kcal*  
Yarlington mozzarella, rainbow chard salad & anchovy dressing 11 / *207kcal*

### FOLLOW

- Nettle marinated lamb with asparagus, anchovy roasted garlic & parsley 28 / *382kcal*  
Grilled purple sprouting, almond cream, yeast & parsley vinaigrette 21 / *183kcal*  
Day boat fish, kale shoots & smoked cod roe 28 / *311kcal*  
Elderberry beetroots & quinoa salad, dill yoghurt & hazelnut 19 / *296kcal*

### SIDE

- Confit Jersey Royal potatoes & garden mint 6 / *318kcal*  
Garden leaves, walnut & salted lemon vinaigrette 5 / *125kcal*

### PUDDING

- Our apple pie, buffalo milk gelato & cyder caramel 11 / *895kcal*  
Three scoops of gelato or sorbet 8 / *447kcal*  
Meadowsweet set cream with forced rhubarb compote 9 / *329kcal*  
Citrus steamed sponge, woodruff custard 10 / *471kcal*  
West country cheese & crackers 14 / *473kcal*

Please ask your host for allergen information – adults need around 2000kcal per day  
A 12.5% discretionary service charge will be added to your bill