

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
Scallop, kohlrabi, fig leaf & salted gooseberry
New season asparagus with brown butter pine hollandaise & sorrel
Grilled leeks in sea lettuce, chopped egg, mustard dressing

FOLLOW

Tamworth x Duroc pork, cyder braised greens, garden chilli	<i>Recommended Cyder pairing: Signature Blend</i>
Day boat fish, purple sprouting broccoli & smoked cod roe	<i>Fine Cyder</i>
Jerusalem Artichoke, goats cheese, tarragon & mustards	<i>Dabinett</i>
Dry aged beef, young onions, lovage & tallow	<i>Signature Blend</i>
Grilled spring cabbage, oyster mushroom, coriander & jalapeno	<i>Dabinett</i>

SIDE

Confit Jersey Royal potatoes & garden mint
Steamed greens, ramsons butter

PUDDING

Our apple pie, buffalo milk gelato & cyder caramel sauce
Meadowsweet set cream, forced rhubarb compote
Citrus steamed sponge & woodruff custard
Baked dark chocolate, cocoa sorbet & 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