

A TASTE OF THE ORCHARD

3 course dinner for 75pp

TO START

Cornish scallop tartare, Red Windsor apple, horseradish

Cornish scallop tartare with apple and celery brunoise, finished with freshly grated horseradish and a green vinaigrette made from juiced green apples, grapes and soft herbs.

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TO FOLLOW

Middle White pork, Bramley apple, romesco, Wyvern Wing

Pork chop, roasted and carved, served with a light romesco purée, romesco florets, roasted Bramley apple glazed with bay leaf and verjus and finished with a rich Wyvern Wing pork sauce.

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TO FINISH

**Russet apple, cyder brandy cream, rooibos, white chocolate,
apple sourdough ice cream**

Slow-roasted estate apples layered with aromatic botanicals, caramelised white chocolate, and rooibos crumb, served with toasted sourdough ice cream and a traditional cyder brandy cream sauce.

All Newt products are produced in a kitchen that handles celery, cereals that contain gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites & tree nuts. Please ask your host for allergen information.

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