

THE BOTANICAL ROOMS

Our gardeners gather the finest fresh ingredients from the estate. The butchers prepare choice cuts from our British White beef, the most ancient of heritage breeds, and we take our pick from the catch of the day at West Country ports. We forage the woodland and hedgerows for fleeting delights.

As the seasons change, so our menu evolves. Ripe, seasonal bounty is woven seamlessly through The Botanical Rooms with passion and tenderness by the kitchen team.

Food cooked simply and beautifully, full of heart and soul.

3 Courses 95

To Start

Buffalo Mozzarella, White Bean *511kcal*

St Austell Bay Mussel Chowder, Seasonal Veg, Baguette *398 kcal*

British Beef Tartare, Black Sesame, Celeriac, Sourdough *357kcal*

Cultivated Mushrooms, Croutons, Artichoke Soup *332kcal*

To Follow

Day Boat Fish, Cauliflower, Fennel Salad, Chicken Butter Sauce *770kcal*

Estate Venison, Beetroot, Oyster Mushroom, Walnut *825kcal*

Lamb, Pressed Potato, White Onion, Hang Op *705kcal*

Estate Squash Risotto, Bath Blue, Hazelnut *291kcal*

Sides

Barbecue Hispi, Harrisa, Pickled Walnut +8 *238kcal*

Ratte Potatoes & Garlic Butter +8 *628kcal*

Early Spring Leaf Salad +8 *178kcal*

To Finish

Brown Butter Rice Pudding, Spiced Pear, Almond, Honey Gelato *800kcal*
The Newt - Ice Cyder – 2021 - Somerset +7

Set Chocolate Bar, Crème Fraiche, Plum Sorbet *566kcal*
Gonzalez Byass - Nectar Pedro Ximenez - Andalusia - Spain +8

Apple Pie, Cyder Caramel, Buffalo Milk Gelato *880kcal*
Inniskillin - Cabernet Franc - Canada - 2019 +30

Toasted Vanilla Ice Cream with Espresso *187kcal*
Maker's Mark 46 +5

West Country Cheese, Crackers +12 *1223kcal*
Otima - Tawny Port 10 Y.O. - Portugal +10

Tea & Coffee +4

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