

## 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. Native Tamworth pork is reared just a stone's throw from the estate, and 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*

Sea Bass, Tomatoes, Cod's Roe, Bonito *357kcal*

Buffalo Mozzarella, Romesco, Broad Beans *511kcal*

The Newt's Cultivated Mushrooms, Croutons, Garlic Soup *332kcal*

St Austell Bay Mussels, Leek, Preserved Lemon *398 kcal*

### *To Follow*

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

Lamb, Pressed Potato, Red Pepper, Hang Op *705kcal*

British Beef, Carrot, Anchovy *825kcal*

Courgette, Black Garlic, Seeds *291kcal*

### *Sides*

Fried Ratte Potatoes, Garlic Herb Butter +8 *628kcal*

Warm Beetroot Salad, Hazelnut, Hang Op +8 *285kcal*

Avalon Greens, Spiced Butter, Almonds +8 *238kcal*

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

Avalon · Babylonstoren · Bello Wild Food · Cyder Press

Sea The Sea · Hollis Mead · Westcombe · The Creamery

## *To Finish*

Set Chocolate, Calamint Oil, Sourdough Crisp, Crème Fraiche *566kcal*  
*Gonzalez Byass - Nectar Pedro Ximenez - Andalusia - Spain +8*

Pear, Yoghurt, Lemon, Perilla Ice *378kcal*  
*Inniskillin - Cabernet Franc - Canada - 2019 +30*

Apple Pie, Cyder Caramel, Milk Gelato *880kcal*  
*Klein Constantia - Vin de Constance - 2019 - Constantia - SA +25*

West Country Cheese, Crackers +12 *1223kcal*  
*Vignamaggio - Vin Santo - 2015 - Italy +11*

Toasted Vanilla Ice Cream with Espresso *187kcal*  
*Makers Mark 46 +5*

Tea & Coffee +4

All Newt bakery 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*