

# THE BOTANICAL ROOMS

## MENU

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, 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 Head Chef and his joyful team of chefs.

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

2 Course Lunch 45

3 Course Lunch 50

*To Start*

Cultivated Mushrooms, Toasted Sourdough, Artichoke Soup *332kcal*

Chalk Stream Trout Tartare, Black Sesame, Beetroot, Sourdough *285kcal*

Margaretha's Buffalo Mozzarella, White Bean *511kcal*

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

*To Follow*

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

Pork Belly, Pressed Potato, Celeriac, Estate Apple *736kcal*

British Beef, Beetroot, Oyster Mushroom, Walnut *825kcal*

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

*Sides*

Avalon Farm Greens, Spiced Butter +8 *249kcal*

Fried Rattle Potatoes & Garlic Butter +8 *628kcal*

Early Spring Leaf Salad +8 *178kcal*

*To Finish*

Blood Orange Marmalade, Steamed Pudding, Bayleaf Custard *458kcal*  
*The Newt - Ice Cyder – 2021 - Somerset +7*

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

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

West Country Cheese & Crackers +12 *1223kcal*  
*The Newt - Ice Cyder – 2021 - Somerset +7*

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

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

*Adults should consume around 2000 calories per day  
A 12.5% discretionary service charge will be added to your bill*