

2 Course Lunch 45

3 Course Lunch 50

To Start

Chilled Pea, Nasturtium & Preserved Lemon Soup, Estate Cucumber
332kcal

Baby Beetroot, Pickled Beetroot, Beetroot Aioli, Tamari Seeds *285kcal*

Margaretha's Buffalo Mozzarella,
Estate Tomatoes, Raspberries *511 kcal*

Mackerel, Estate Currant, BBQ Baby Gem *483 kcal*

To Follow

Day Boat Fish, Courgette, Sugar Snaps, Crispy Jersey Royals

Cameron's British White Beef, Carrot, Pickled Walnut *825kcal*

Estate Dorset Down Lamb,
Estate Tomatoes, Peppers, Samphire *736kcal*

Fennel Pannelle, Courgette, Golden Enoki *628kcal*

Sides + 8

Jersey Royal Potatoes & Confit Garlic Butter *291kcal*

Estate Greens, Toasted Seeds, Herb Butter *178kcal*

Estate Leaf Salad, Strawberry, Poppy Seed Dressing *178kcal*

To Finish

Almond Fennel Cake, Estate Currants, Chantilly *458kcal*

Lemon Verbena Burnt Cream, Babel, Blueberries, Ginger Crumb

Beetroot Chocolate Tart, Strawberry *566kcal*

West Country Cheese & Crackers +12 *1223kcal*

Toasted Vanilla Ice Cream, Espresso *187kcal*

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*