

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. 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 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

Margaretta's Mozzarella, White Bean, Black Fig *511kcal*

Sam's Cultivated Mushrooms, Toasted Sourdough, Herb Dressing *373kcal*

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

St Austell Bay Mussel Chowder, Baguette *398kcal*

To Follow

Cameron's British Beef, Beetroot, Maitake, Walnut *791kcal*

Story Pig Pork, Pressed Potato, Celeriac, Burnt Apple *736kcal*

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

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

Sides

Fried Ratte Potatoes +8 *628kcal*

Avalon Farm Greens, Spiced Butter +8 *149kcal*

Warm Beetroot, Hang Op, Almond +8 *249kcal*

To Finish

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

Clementine Marmalade Steamed Pudding, Woodruff Custard *458kcal*
Klein Constantia - Vin de Constance - 2019 - Constantia - SA +25

Apple Pie, Cyder Caramel, Buffalo Milk Gelato *880kcal*
The Newt - Ice Cyder - 2021 - Somerset +7

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

Toasted Vanilla Ice Cream, Espresso *187kcal*

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

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