

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 Course Lunch 50

2 Course Lunch 45

To Start

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

Avalon Beetroot, Hang Op, Apple, Roasted Hazelnut 285kcal

St Austell Bay Mussels, Leek, Preserved Lemon 398kcal

The Newt's Cultivated Mushrooms, Toasted Sourdough, Herb Dressing 373kcal

To Follow

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

Courgette, Black Garlic, Seeds 291kcal

Sunday Roast: *Served with all the trimmings*

Roast Top Side of Beef, Yorkshire Pudding, Horseradish Cream 1319kcal

Roast Pork Loin, Yorkshire Pudding, Apple Compote 1237kcal

Sides

Roast Potatoes, Rosemary Salt +8 472kcal

Barbecue Hispi, Harrisa, Pickled Walnut +8 238kcal

Mixed Leaf Salad, Sherry Vinegar Dressing +6 129kcal

To Finish

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

Clementine Marmalade Steamed Pudding, Woodruff Custard *458kcal*
The Newt - Ice Cyder – 2021 - Somerset +7

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

West Country Cheese & Oat Cakes +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*