

## 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. 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*

Cultivated Mushrooms, Toasted Sourdough, Artichoke Soup *373kcal*

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

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

Buffalo Mozzarella, White Bean, Fig *511kcal*

### *To Follow*

Sunday Roast: *Served with all the trimmings*

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

Roast Loin of Pork, Apple Sauce *1237kcal*

Newlyn Pollock, Cauliflower & Fennel Salad, Chicken Butter Sauce *770kcal*

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

### *Sides*

Early Spring Leaf Salad +8 *149kcal*

Truffled Cauliflower Cheese +8 *750kcal*

Roast Potatoes, Rosemary Salt +8 *472kcal*

Avalon Farm Greens, Garlic & Herb +8 *329kcal*

*To Finish*

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

Set Chocolate Bar, Crème Fraiche, Plum Sorbet *566kcal*  
*Gonzalez Byass - Nectar Pedro Ximenez - Andalusia - Spain +8*

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

West Country Cheese & Crackers +12 *1223kcal*  
*Otima - Tawny Port 10 Y.O. - Portugal +10*

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*