

# Sunday Lunch

## STARTERS

Crispy pork skins with chipotle seasoning	6
Soup of the day, sourdough, Longman's salted butter	8
Margaretha's Creamery buffalo mozzarella, estate tomatoes, toasted seeds, Babylonstoren olive oil	12

## ROASTS

*All served with roast potatoes, estate vegetables, cauliflower cheese and gravy*

### Cam's estate lamb

Cam's estate lamb slow cooked in Creamery whey	24
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### Estate beef blade

Slow cooked British White beef blade, Yorkshire pudding	24
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### Lemon & thyme chicken

Spatchcock chicken with lemon and thyme	22
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### Roast squash

Roasted estate squash, pumpkin seed pesto	18
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THE CREAMERY

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## DESSERTS

**Sticky toffee pudding** 8

Served with toffee apple sauce and cow's milk gelato

**Lemon verbena posset** 8

Lemon verbena set cream with olive oil shortbread

**The Newt gelato & sorbets (1 / 2 / 3 scoops)** 2.5 / 5 / 7

Choose from a selection of estate-made gelatos and sorbets, topped with cyder caramel, berry coulis, or dark chocolate sauce

THE CREAMERY

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 a host for allergen information.  
A 12.5% discretionary service charge will be added to your bill.