Lunch

Served between 12 - 3pm

Start

Braised greens, sobrassada, soft boiled egg 562kcal	10
Turnip soup, Gouda, Dabinett cyder, sourdough 375kcal	9
Celeriac, mustard, walnut, apple 165kcal	10
Carrots, beef tallow, tarragon, seed cracker 402kcal	8
Spiced roasted cauliflower, fermented leaves, buffalo yoghurt, red fox peas 539kca	10
Main	
Cabbage, potato cake, tarragon and black onion seed 479kcal	19
Onion, chard, Hangop, red fox pea, shallot 375kcal	I 8
Beetroot, toasted seeds, citrus, campfire toast 692kcal	19
Leek & spelt risotto, hazelnut, chervil 1072kcal	18
Celeriac, fermented red cabbage, walnut, garden herbs 465kcal	18
Estate board – Selection of cured meats and cheeses, pickled, raw and fermented vegetables, sourdough 1136kcal	22
Side	
Braised beef, red onion pickles 421kcal	9
Estate lamb, garden herb dressing 376kcal	9
Sutton Brue, fermented chilli 232kcal	9
Dessert	
Rhubarb, whipped yoghurt, oat and quinoa 356kcal	8
Apple, caramel, puff pastry, buffalo gelato 507kcal	9
Poached pear, hazelnut butter, cyder sorbet 309kcal	8
Pickled pear, Bath Blue, crackers 424kcal	9
Rhubarb, brown butter sponge, bay leaf custard 675kcal	9

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. Recommended daily calorie intake for adults: 2000kcal per day. A 12.5% discretionary service charge will be added to your bill.



EAT THE GARDEN

The Garden Café celebrates everything you can see out of the window on a clear day.

Growers gather the finest seasonal ingredients from the kitchen gardens daily, from sun-warm heritage tomatoes to beautiful brassicas. Our vegetable-led menu is served with spoils from the estate Butchery, Bakery, Creamery and local artisans in Somerset beyond.

Enjoy!