

# LUNCH

*Served between 12 - 3.30pm*

## START

Braised greens, sobrassada, soft boiled egg <i>562kcal</i>	10
Nettle soup, chicken stock, horseradish, new potato <i>326kcal</i>	10
Glasshouse tomatoes, olive oil, basil <i>122kcal</i>	9
Alliums, hazelnut butter, peas & beans, focaccia <i>406kcal</i>	9
Asparagus, lemon butter sauce, capers <i>332kcal</i>	13

## MAIN

Turnip, broccoli, rocket, sunflower seed <i>237kcal</i>	18
Cabbage, stored beans, chicken stock, bacon <i>672kcal</i>	19
Onion, chard, hangop, red fox pea, shallot, pistachio <i>396kcal</i>	18
Leek & spelt risotto, hazelnut, chervil <i>1072kcal</i>	18
Carrots, tahini, estate leaves, radish, seed head dukkah <i>496kcal</i>	17

## SIDE

Braised beef, glasshouse tomato <i>421kcal</i>	9
Estate lamb, garden herb dressing <i>376kcal</i>	9
Sutton Brue, fermented chilli <i>232kcal</i>	9

## DESSERT

Rhubarb, custard, pistachio cream puff <i>356kcal</i>	8
Apple, caramel, puff pastry, buffalo gelato <i>507kcal</i>	9
Dark chocolate & hazelnut tart, sorbet, toasted seeds <i>309kcal</i>	9
Buffalo yoghurt set cream, poached pear, oat & quinoa crumb <i>653kcal</i>	9

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.  
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!*