

LUNCH

Served between 12 – 3.30pm

2 COURSES FOR 28 / 3 COURSES FOR 32

START

TOMATOES - roasted pepper, nasturtium *321kcal*

BROAD BEANS - crushed, Waterlip goat's cheese, garden herbs, seed crackers *428kcal*

COURGETTE - chilled soup, basil, olive oil *586kcal*

BEETROOT - Pablo red, apple, loveage, radish, rye bread *372kcal*

SQUASH - charred pattipan, Empress Maud goat's cheese, preserved lemon *496kcal*

MAIN

CARROT - roasted, tahini, garden leaves, pickled radish, dukkah *793kcal*

PEA - risotto, sugar snap peas, mint *1076kcal*

LETTUCE - braised, chicken stock, bacon, spring onion, borlotti beans *787kcal*

CAULIFLOWER - roasted & spiced, English grown lentils, fermented leaves,
coriander, almonds *853kcal*

PINSTRIPE AUBERGINE - red fox pea, fermented fava bean and honey,
babaganoush, coriander *754kcal*

SIDE (+9 supplement)

BEEF - British White, nasturtium yoghurt *426kcal*

LAMB - rosemary marinated leg, garden herb dressing *376kcal*

SUTTON BRUE - halloumi-style cheese, black garlic, chives *245kcal*

DESSERT

MERINGUE - crushed, whipped yoghurt, fruit compote, fresh fruit *496kcal*

LEMON - verbena set cream, honeycomb, raspberries *511kcal*

BLACKCURRANTS - stewed, milk gelato, gluten free crumble *431kcal*

STRAWBERRIES - from Somerset, lavender, strawberry sorbet *309kcal*

APPLE & BLACKCURRANT - fool with oat crumble *431kcal*

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.

David and his team of 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 Margaretha and our cheesemakers at The Creamery; Paulo and his bakers at the estate Bakery; Farmer Cameron and our master butchers at the Butchery; and local artisans in Somerset beyond.

Enjoy!