

LUNCH

Served between 12 - 3.30pm

START

Chilled cucumber soup, pickled cucumber, strawberry, dill <i>683kcal</i>	10
Charred lettuce, waterlip, spring onion, green herb dressing <i>425kcal</i>	10
Glasshouse tomatoes, olive oil, basil <i>222kcal</i>	9
Alliums, glasshouse pepper romesco, sourdough <i>406kcal</i>	9
Summer beans, cods roe, preserved lemon, radish <i>461kcal</i>	10

MAIN

Spiced roasted cauliflower, English grown green lentil, fermented leaves, coriander, almond <i>853kcal</i>	18
Summer squash, glasshouse tomato, red fox peas, tahini <i>782kcal</i>	19
Onion, chard, hangop, peas & beans, shallot, pistachio <i>396kcal</i>	18
Beetroot & pearled spelt risotto, goat curd, dill <i>1052kcal</i>	19
Buffalo mozzarella, pickled strawberry, estate leaves, tomato, cucumber, toasted seeds <i>882kcal</i>	19

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

Gooseberry fool <i>453kcal</i>	8
Garden herb & yoghurt set cream, summer fruits <i>507kcal</i>	9
Salted Somerset strawberries, sorbet <i>309kcal</i>	9
Elderflower jelly, milk gelato, oat crumble <i>448kcal</i>	8

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!