Lunch

Served between 12 - 3pm

2 courses for 28 / 3 courses for 32

Suggested wine and cyder pairings available at an additional cost

Start

Jerusalem Artichoke - soup, burnt pear, walnut *506kcal*	*Viognier 14% abv.*
Leek - Margaretha's gouda, sourdough baguette, parsley *582kcal*	*Yarlington Mill 5.7% abv.*
Radicchio - Babel braised, apple, onion ash, walnut *398kcal*	*Babel 14% abv.*
Brussels Sprouts - garden herb dressing, seed cracker *427kcal*	*Dabinett 6.5% abv.*

Main

Brussels Sprouts - spelt risotto, bacon, chestnuts, parsley *1065kcal*	*Chardonnay 14% abv.*
Turnip - coal baked, charred leeks, estate greens, carlin peas, tarragon *781kcal*	*Wyvern Wing 8% abv.*
January King Cabbage - barbecued, field mushroom, chicken sauce, pickled walnut *943kcal*	*Chenin Blanc 13.5% abv.*
Estate Squash - garlic hummus, garden greens, chilli nuts, Waterlip feta-style goat's cheese *862kcal*	*Dabinett 6.5% abv.*

Side (+9 supplement)

Beef - braised British White, fermented dill cabbage, mustard mayonnaise *426kcal*	*Nebukadnesar 14.5% abv.*
Lamb - rosemary marinated leg, whipped Waterlip feta-style goat's cheese, garden mint dressing *376kcal*	*Gherardino 14.5% abv.*
Sutton Brue - halloumi-style cheese, cranberry, tango oranges *210kcal*	*Chardonnay 14% abv.*

Dessert

Ice Cyder 8% abv.

Quince - poached, oat crumble, sorbet *385kcal*

Mince Pie - clotted cream *499kcal (+ Ice Cyder 70ml £7)*

Panettone - bread & butter pudding, orange custard *587kcal*

West Country Cheese - pickled pear, crackers *523kcal*

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.

November Specials

Served between 12 - 3pm

2 courses for 28 / 3 courses for 32

Suggested wine and cyder pairings available at an additional cost

Start

Field Mushrooms - chopped, shiitake broth, pickled oyster mushroom, tarragon *310kcal*

Dabinett 6.5% abv.

Main

Beetroot - salt baked, buffalo mozzarella, pickled apple, toasted seeds *771kcal*

Wyvern Wing 8% abv.

Dessert

Toffee Russet Apple - frangipane, milk gelato *637kcal*

Ice Cyder 8% abv.

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!