

LUNCH

Served between 12 - 3pm

START

Spiced swede soup, glasshouse tomato, toasted grains <i>322kcal</i>	9
Buffalo mozzarella, chicory, orange, bitter leaves <i>376kcal</i>	11
Leek heart, buffalo yoghurt, coppa, chervil <i>274kcal</i>	10
Shiitake and oyster mushroom, fermented fava bean, toasted seeds, tarragon <i>301kcal</i>	9
Barbecued cavolo nero, smoked anchovy emulsion <i>340kcal</i>	9

MAIN

Squash and pearly barley risotto, brown butter, sage <i>800kcal</i>	19
Stored onion, parsnip, mustard, apple <i>388kcal</i>	18
Turnip, kales, fermented cabbage, walnut pesto <i>394kcal</i>	18
Campfire potatoes, stored beans, saucisson, kale <i>502kcal</i>	17
Estate board – Selection of cured meats and cheeses, pickled, raw and fermented vegetables, sourdough <i>1136kcal</i>	22

SIDE

Lamb, pickled damson <i>389kcal</i>	9
Beef, glasshouse tomato <i>421kcal</i>	9
Sutton Brue, preserved chilli <i>232kcal</i>	9

DESSERT

Poached apple, pumpkin seed, cyder sorbet <i>455kcal</i>	8
Orange fool, shortbread <i>516kcal</i>	9
Parsnip pudding, bay leaf custard, black bee honey gelato <i>708kcal</i>	9
Bottled plum, milk gelato, almond praline <i>305kcal</i>	8
Dark chocolate, blackberry, shortbread, meringue <i>492kcal</i>	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!