

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*

BEANS - cod's roe, preserved lemon, radish, sourdough *461kcal*

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*

BUFFALO MOZZARELLA - pickled strawberries, estate leaves, tomato, cucumber,
toasted seeds *882kcal*

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, elderflower sorbet *309kcal*

ELDERFLOWER - fool with Somerset strawberries *426kcal*

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!