Workshop Lunch

Includes main course, side & dessert

Main

Sweetcorn & Bacon - spelt risotto, olive oil, chives *904kcal*

Estate Squash - roasted, tomato, saffron aioli, campfire focaccia, parsley *722kcal* (VE)

Artichoke - red fox peas, pickled shallots, cavolo nero, whipped ricotta, tarragon *634kcal* (V)

Roasted Carrot - yellow split pea, smoked yoghurt, apple, carrot top pesto *580kcal* (V)

Side

Beef - tomato pesto, parsley *482kcal*

Lamb - garden herb dressing *336kcal*

Sutton Brue - halloumi-style cheese, sweet roasted pepper pesto *340kcal* (V)

Padron Peppers - olive oil *220kcal* (VE)

Crispy Potatoes - herb salt *349kcal* (VE)

Estate Leaves - Kingston Black dressing *197kcal* (V)

Dessert

Pumpkin Pie - milk gelato, pumpkin seeds *504kcal* (V)

Baked Apple - blackberry, rolled oat crumble, gelato *481kcal* (VE)

Seasonal Fool - fruit curd, fruit compote, rolled oat crumble *482kcal* (V)

Estate Cheese Board - cyder chutney, sourdough crackers, Garden Café pickles *510kcal* (V)

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.
(V) - Vegetarian / (VE) - Vegan