THE BOTANICAL ROOMS

Our gardeners gather the finest fresh ingredients from the estate. The butchers prepare choice cuts from our British White beef, the most ancient of heritage breeds, and we take our pick from the catch of the day at West Country ports. Native Tamworth pork is reared just a stone's throw from the estate, and we forage the woodland and hedgerows for fleeting delights.

As the seasons change, so our menu evolves. Ripe, seasonal bounty is woven seamlessly through The Botanical Rooms with passion and tenderness by Head Chef Matt Heeley and his joyful team of chefs.

Food cooked simply and beautifully, full of heart and soul.

3 Courses 85

To Start

Sea Bream, Glass House Tomatoes, Smoked Cod's Roe, Bonito 812kcal

St Austell Mussels, Westcombe Sobrasada, Preserved Lemon 398kcal

Smoked Ham Hock Ravioli, Avalon Farm Leek, Old Winchester 434kcal

The Newt's Cultivated Mushrooms, Toasted Sourdough, Wild Garlic Soup 332kcal

To Follow

Day Boat Fish, Purple Sprouting Broccoli, Kelp Butter Sauce 867kcal

Estate Lamb, Pressed Potatoes, Spring Cabbage, Garlic Hang Op 1023kcal

Fallow Venison, Roast Shallot, Beetroot 1037kcal

Young Carrots, Westcome Ricotta, Carrot Top Pesto, Hazlenut 724kcal

Sides

Jersey Royal Potatoes, Wild Garlic +8 581kcal
Bitter Garden Leaf Salad +6 260 kcal
Grilled Savoy Cabbage, Herb Dressing +6 427kcal

 $Avalon \cdot Babylonstoren \cdot Bakery \cdot Bello \ Wild \ Food \cdot Butchery \cdot Cyder \ Press$ $Stableyard \ Garden \cdot Flying \ Fish \cdot Hollis \ Mead \cdot Westcombe \cdot West \ Country \ Water \ Buffalo$

To Finish

Puff Pastry, Forced Rhubarb, Blood Orange, Pistachio 478kcal The Newt in Somerset, Ice Cyder 70ml +7

Mascarpone Parfait, Salted Caramel, Golden Raisin, Poached Apple 563kcal Vignamaggio-Vin Santo-2015-Tuscany-Italy +11

70% Single Origin Chocolate Tart, Hollis Mead Crème Fraiche 547kcal Gonzalez Byass, Nectar Pedro Ximenes, Andalusia, Spain+7

> West Country Cheese & Oat Cakes +12 643kcal Taylors - Late Bottle Vintage - 2017 +11

> > Tea & Coffee +4

Please ask your host for allergen information
Adults should consume around 2000 calories per day
A 12.5% discretionary service charge will be added to your bill