

## THE BOTANICAL ROOMS

### MENU

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 Course Lunch 45

2 Course Lunch 40

*To Start*

Buffalo Mozzarella, Watercress, Gala Apple 812kcal

Purple Sprouting Broccoli, Smoked Cod's Roe, Cherry Bell Radish 318kcal

St Austell Mussels, Westcombe Sobrasada, Preserved Lemon 398kcal

The Newt's Cultivated Mushrooms, Toasted Sourdough, Herb Dressing 234kcal

*To Follow*

Story Pig Pork, Creamed Potato, Spring Greens, Burnt Apple 668kcal

Day Boat Fish, Kelp Butter Sauce, Braised Fennel, Rainbow Chard 512kcal

British White Beef, Celeriac, Roasted Shallot, Brandy Peppercorn Sauce 614kcal

Young Carrots, Westcombe Ricotta, Carrot Top Pesto, Hazelnuts 541kcal

*Sides*

David's Glass House Tomatoes, Bonito +8 186kcal

Jersey Royal Potatoes, Wild Garlic +8 581kcal

Ellie's Spring Leaf Salad, Sherry Vinegar Dressing +6 260kcal

*To Finish*

70% Single Origin Chocolate Tart, Hollis Mead Crème Fraiche 781kcal

Rhubarb, Blood Orange, Babylonstoren Olive Oil Shortbread 505kcal

Hadspen House Apple Pie, Salted Caramel, Mascarpone Ice Cream 794kcal

West Country Cheese & Oat Cakes +12 573kcal

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*