

## FAGUS VISIT TO THE NEWT IN SOMERSET

TUESDAY 2 JULY 2024

On arrival at The Newt car park we will stroll up the broadwalk (no more than ten minutes) to the reception area where we will be split into two groups for the guided tour of the formal gardens. Buggies have been booked for those who do not wish to walk up the broadwalk. Please inform Felicity Pine if you wish to reserve a buggy place. There will be time for a comfort stop and/or a quick take away coffee before the tour.

In order to understand just what The Newt has to offer in its many attractions, it is worthwhile visiting the website: <https://thenewtinsomerset.com> in advance of the trip.

After lunch (see below) there will be an opportunity to visit **The Beezantium**. This a building designed to observe bees within hives in the external walls. Set into the bankside with panoramic views over water, the oak-clad walls house a variety of hand-made bee hives. Booking is required, and timed slots have been arranged from 1.30 pm. Tickets will be handed out on the coach.

Another of the attractions is **The Story of Gardening**. Dig into the history of gardening and explore the human impulse to shape beauty from the ground at our feet. Garden rooms and interactive exhibits transport you to gardens throughout time. No pre booking is required.

Lunch menu for takeaway food from **The Cyder Bar** is attached. Food may be pre ordered and paid for on arrival. There are outside picnic areas, or under cover in the Glasshouse should it be raining. Lunch is also available at **The Garden Café**, and a sample menu is also attached.

For **The Cyder Bar** please inform Felicity Pine of your choices when your place on the trip has been confirmed, as a group pre order will be sent to The Newt.

Bookings for **The Garden Café** may be made direct via the website: <https://thenewtinsomerset.com/garden>. The menu will have changed by July, as The Newt use seasonal foods. This menu is to illustrate what they serve and cost etc.

## LUNCH

*Served between 12 - 3pm*

2 COURSES FOR 27

3 COURSES FOR 33 (cheese +4 supplement)

### START

Barbecued purple sprouting broccoli, chilli, confit garlic 273kcal	9
Glasshouse tomatoes, olive oil, focaccia 152kcal	9
Charred spring onion, sorrel, chopped egg, sourdough 207kcal	10
Asparagus, ricotta, lemon, dill 320kcal	12
Watercress soup, new potatoes, horseradish, Coppa 262kcal	10

### MAIN

Wild Garlic and pearl barley risotto, Old Winchester, sunflower seeds and shoots 898kcal	19
Braised lettuce, green lentils, shallot, chicken stock, mint 669kcal	19
Salt baked and fermented turnip, garden greens, rocket pesto 426kcal	18
Glasshouse tomatoes, spring vegetables, saffron aioli, campfire toast 509kcal	19
Barbecued cauliflower, Ramiro pepper romesco, Padron peppers, almonds 764kcal	18

### SIDE

Tomato braised British White beef, coriander, hang op 207kcal	9
Estate lamb, garden herb dressing 486kcal	9
Tamworth pork, Cyder and mustard sauce 557kcal	9
Water buffalo halloumi, herb vinegar, olive oil 323kcal	9

### DESSERT

Bottled pear, Black Bee honey gelato, 'honey' comb 434kcal	8
Extract coffee, sponge, hang op, cocoa 872kcal	9
Mourvèdre poached strawberries, sorbet 239kcal	9
Scorched brioche, apple compote, clotted cream, toffee sauce 831kcal	8
Poached rhubarb, baked custard, salted shortbread 490kcal	8
Three cheeses, grape chutney, oatcakes 799kcal	13

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