



Welcome to The Creamery, a new dairy and station cafe serving hearty British food and a range of traditional soft cheese and yoghurt using fresh milk from the estate’s herd of water buffalo. Our first venture outside of The Newt in Somerset gardens, The Creamery celebrates the golden age of the Great British railway.

FROM FARM TO FORK

Our daily ingredients come fresh from the Market Garden, Bakery and Butchery at The Newt, accompanied by the finest cyders. From our gardens and farm to our fields and orchards, everything we produce is rooted in the Somerset landscape.

Recommended daily calorie intake for adults: 2000kcal per day. A 12.5% discretionary service charge will be added to your bill.

All The Newt bakery 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 a host for allergen information.

BRUNCH

served 8.30am - 2.30pm

Choose from hearty breakfasts, eggs with hollandaise or dishes using house-made cheese.

Somerset breakfast 17
Our take on a full English, smoked bacon, pork sausage, black pudding, house made baked beans, roast mushrooms, sourdough toast and fried eggs 1036kcal

Gardeners breakfast 13
A vegan full English, garden greens, house made baked beans, seasonal veg and sourdough toast 826kcal

Eggs with hollandaise
Sourdough toast, poached eggs and hollandaise with your choice of toppings

Florentine Garden greens 678kcal 12
Benedict Smoked bacon 711kcal 14
Royale Cured trout 728kcal 16

Potato hash rarebit 14
Fried potatoes mixed with spring onions, topped with buffalo Gouda rarebit sauce, crispy shallots and fried eggs 776kcal

Mushrooms on toast 14
Roasted mushrooms, served on apple waste sourdough topped with roast garlic hang op and estate brassicas 621kcal

Add any of the following to your brunch

Black pudding +2 Fried/poached egg +2
Dill cured trout +4 Smoked bacon +2

SWEET

Enjoy a selection of sweet breakfast dishes to start the day right.

Apple waffles 10
Apple waffles, with seasonal compote, vanilla hang op and maple syrup 686kcal

Creamery porridge 6
Porridge with apples, sultanas, candied walnuts and honey 412kcal

Buffalo yoghurt and granola 8
Buffalo milk yoghurt with seasonal compote, apple and walnut granola 358kcal

LUNCH

served 12 - 2.30pm

Small plates

The Creamery Buffalo Mozzarella 12
Buffalo mozzarella with Babylonstoren olive oil, lemon zest, sea salt, black pepper, rosemary focaccia from our bakery 896kcal

Smoked haddock fish cake 12
Brown and Forrest smoked haddock fish cake with lemon mayonnaise and dressed estate salad 623kcal

Mushroom parfait 10
Mushroom parfait, crispy and pickled shallots, apple waste sourdough toast 414kcal

Soup of the day 10
House made soup with apple waste sourdough, Longman’s salted butter 618kcal

Large plates

Somerset beef steak 23
Butchers cut of Somerset beef, cyder brandy peppercorn sauce, fries and estate salad 1196kcal

Smash burger 19
Somerset beef smashed patty in brioche with buffalo gouda, lettuce, tomato, estate gherkins, house burger sauce, fries and estate salad 1121kcal

Market fish 22
Roasted day boat fish, tomato bisque, sourdough baguette and roasted lemon 926kcal

Roast cauliflower 18
Roasted cauliflower, romesco sauce, shaved cauliflower, gooseberries and toasted almonds 885kcal

Caesar salad 14
Brown and Forrest smoked chicken breast, estate leaves with our own Caesar dressing, focaccia croutons, old Winchester cheese and smoked bacon 649kcal

Focaccia

Somerset steak sandwich 18
Somerset beef steak, with mustard mayo, onions, rocket, fries and estate salad 975kcal

The Creamery Sutton Brue focaccia 17
“Halloumi style” cheese, tomato chutney, lettuce, crispy shallots, fries and estate salad 891kcal

The Creamery Buffalo Mozzarella focaccia 15
Buffalo mozzarella with semi cured tomatoes, pine-nut, basil pesto, fries and estate salad 722kcal

NIBBLES & SIDES

served 12 - 2.30pm

Rosemary & sea salt focaccia 8.5
Estate made foccacia with Babylonstoren olive oil, balsamic vinegar 281kcal

Olives 5
The Newt shallot and lemon olives, dressed with Babylonstoren olive oil 317kcal

Creamery Gouda 10
Buffalo milk Gouda, served with Somerset golden ale pickle, The Newt oat cakes 686kcal

Fries 392kcal 6

Estate salad 202kcal 6

Seasonal greens 205kcal 6

BUFFALO SET MENU

served 12 - 2.30pm

The Creamery uses fresh, high-quality milk from our own herd of water buffalo. This is then carefully processed on-site, combining traditional techniques with modern expertise to create rich, creamy and flavourful cheeses.

This curated set menu offers the ultimate Creamery experience, featuring dishes crafted with Margaretha’s cheeses and produce sourced from across the estate.

2 courses 25
3 courses 30

Buffalo mozzarella
Our own buffalo mozzarella made in house, Babylonstoren olive oil, lemon zest, Dorset sea salt and black pepper along side our own bakery’s rosemary and sea salt focaccia 896kcal

Buffalo smash burger
Buffalo smashed patty from our own herd of buffalo in brioche with buffalo Gouda, house burger sauce, lettuce, tomato, estate gherkins, fries and estate salad 1172kcal

Whipped vanilla hang op
Whipped vanilla hang op, oat crumble and seasonal compote 634kcal