



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.

The Station Café Opening Times

Breakfast Saturday and Sunday 8am – 11.30am
Lunch Monday – Sunday 12pm – 3pm
Dinner Wednesday – Saturday 5pm – 9pm

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 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.

<p>STARTERS</p> <p>Buffalo mozzarella 12 Olive oil, lemon zest, focaccia 896kcal</p> <p>Beetroot salad 9 Roasted estate beetroot, fennel, hazelnuts, pickled beetroot 457kcal</p> <p>The Creamery Scotch egg 10 Hen's egg, Hadspen pork sausage, burnt apple ketchup, Old Winchester cheese 686kcal</p> <p>Apple Gin cured trout on toast 10 Cured trout, toasted seeded rye, horseradish and dill hangop, pickled cucumber 762kcal</p> <p>Soup of the day 9 Apple waste sourdough, butter 618kcal</p>	<p>MAINS</p> <p>Butcher's cut steak 24 Cyder brandy peppercorn sauce, winter salad, fries 1396kcal</p> <p>Fish of the day 22 Smoked bacon chowder, estate sourdough baguette, dill 1018kcal</p> <p>Somerset chicken 20 Cyder braised Castle Mead chicken leg, mushrooms, smoked bacon, mustard, roast hispi cabbage, mashed potato 1054kcal</p> <p>The Newt smash burger 21 Beef patty, brioche bun, gouda, beef tomato, estate gherkin, burger sauce, slaw, fries 1260kcal <i>Add smoked bacon +3 Ask to swap for buffalo patty</i></p> <p>Sutton Brue burger 21 Estate halloumi-style cheese, brioche bun, beef tomato, Somerset golden ale chutney, slaw, fries 1202kcal</p> <p>Roasted celeriac 17 Spiced tomato sauce, celeriac crisps, puffed wild rice, charred brassicas 890kcal <i>Add waterlip feta-style cheese +3</i></p>	<p>SIGNATURE CYDER</p> <p>Fine cyder 8% abv. 175ml gls / 750ml btl 4.5 / 16 Signature Blend cyder 5.5% abv. 375ml btl 6.5 The Winston Sparkling cyder 11.5% abv. 125ml gls 12 Ice cyder 8% abv. 70ml gls / 375ml btl 7 / 32</p> <p>SINGLE VARIETY CYDER</p> <p>No.1 Kingston Black 7.3% abv. 375ml 6.5 No.2 Dabinett 6.5% abv. 375ml 6.5 No.3 Yarlington Mill 5.7% abv. 375ml 6.5</p> <p>BEER</p> <p>Lucky Saint lager 0.5% abv. 330ml btl 5 Toast craft lager 4.6% abv. 330ml btl 5.5 Toast session IPA 4.3% abv. 330ml btl 5.5</p> <p>SPIRITS</p> <p>The Newt apple gin 40% abv. 25ml / 50ml 4 / 6.5 Circumstantial rye whisky 47.7% abv. 25ml / 50ml 5 / 8 Black Cow vodka 40% abv. 25ml / 50ml 4 / 6.5 Diplomático rum 40% abv. 25ml / 50ml 4 / 6.5</p> <p style="text-align: right;"><small>125ml / 175ml / 250ml / 750ml btl</small></p>
<p>SIDES</p> <p>Winter salad 202kcal 6</p> <p>Seasonal vegetables 205kcal 4</p> <p>Roast hispi cabbage 196kcal 5</p> <p>Slaw 209kcal 5</p> <p>Fries 592kcal 5</p>	<p>DESSERTS</p> <p>Baked hangop cheesecake 8 Seasonal compote 611kcal</p> <p>Winter crumble 10 Seasonal fruit, spiced crumble, buffalo gelato, cyder caramel sauce 458kcal</p> <p>Buffalo milk gelato or sorbet 6 Choose 1, 2 or 3 scoops of our gelato or sorbet, topped with chocolate sauce, apple caramel or berry coulis 374kcal</p> <p>Margaretha's gouda & crackers 10 Babylonstoren spiced pear chutney 422kcal</p>	<p>WHITE WINE</p> <p>Babylonstoren Candide 5 / 7 / 9.5 / 27 13.5% abv. Babylonstoren Viognier 6.5 / 8.5 / 13 / 34 14% abv. Babylonstoren Chenin Blanc 6 / 8 / 11.5 / 30 13.5% abv. Babylonstoren Chardonnay 9 / 13 / 18 / 48 14% abv.</p>
<p>BUFFALO SET MENU</p> <p>£25 for 2 courses £29 for 3 courses</p> <p>STARTER Buffalo mozzarella Olive oil, lemon zest, focaccia 591kcal</p> <p>MAIN Buffalo smash burger Buffalo patty, brioche bun, gouda, beef tomato, estate gherkin, burger sauce, slaw, fries 1921kcal</p> <p>DESSERT Baked hangop cheesecake Seasonal compote 611kcal</p>	<p>SOFT DRINKS</p> <p>Somerset apple juice 3.5 130kcal, 330ml btl</p> <p>Red love apple juice 3.5 93kcal, 330ml btl</p> <p>Raspberry fizz 3.5 54kcal, 270ml btl</p> <p>Ginger beer 3.5 57kcal, 270ml btl</p> <p>Elderflower fizz 3.5 54kcal, 270ml btl</p> <p>Tonic / light tonic 3 40kcal / 32kcal, 200ml btl</p> <p>Coke / Diet Coke 3.5 42kcal / 0.4kcal, 330ml btl</p> <p>Bitterlekker 3 52kcal, 100ml btl</p>	<p>HOT DRINKS</p> <p>Americano* 3.1</p> <p>Double espresso* 3.1</p> <p>Cappuccino 225kcal 3.6</p> <p>Latte 225kcal 3.6</p> <p>Flat white 150kcal 3.8</p> <p>Hot chocolate 334kcal 3.6</p> <p>English Breakfast* 2.9</p> <p>Earl Grey* 2.9</p> <p>Fresh Mint 2.5</p> <p>Darjeeling* 2.5</p> <p><small>Alternative coffee and herbal teas available. Alternative milks available: almond & oat. *Okcal or 33kcal when adding milk - based on cow's milk.</small></p>
<p>ROSÉ WINE</p> <p>Babylonstoren 7.5 / 10 / 14 / 38 Mourvèdre Rosé 13% abv.</p> <p>RED WINE</p> <p>Babylonstoren Babel 7 / 9 / 14 / 34 14% abv. Babylonstoren Shiraz 7.5 / 10 / 15 / 40 14.5% abv. Babylonstoren btl 60 Nebukadnesar 14.5% abv. Vignamaggio 10 / 13 / 19.5 / 50 Gherardino 14.5% abv. Vignamaggio Monna Lisa btl 80 14.5% abv.</p> <p>SPARKLING WINE</p> <p>Babylonstoren Sprankel 11.5% abv. 125ml / 750ml btl 13.5 / 66</p>		