

GARDEN CAFÉ

TWO VEGETABLE COURSES £23

THREE VEGETABLE COURSES £28

FOR THE TABLE

Estate sourdough, spelt & ale crackers, seasonal butters, garden vegetables, Dorset sea salt (D)(G)

NIBBLE

Chopped salsify, leeks, cornichons, hazelnuts, horseradish (D)(N)

Roasted carrot, beef tallow, chervil emulsion

Chargrilled Calabrese broccoli, anchovy & lemon dressing

Brassicac, smoked wood pigeon, elderberry vinegar, sunflower seeds

Soup of red kuri squash and Keder House ancho chillies, cheddar & bacon scone (D)(G)

MAIN

Barbecued Crapaudine beetroot, kale, walnut, blackberry vignette (N)

Sharpham Park spelt risotto with chargrilled corn, girolles, crispy chicken skin (D)(G)

End of season spiced tomato chutney, crisp halloumi, English red kidney beans, seed crackers (D)

Whole roasted cauliflower, cumin, fermented leaves, English lentils, almonds (N)

A taste of Westcombe Farm—3 cheese & 3 charcuterie, Newt pickles & ferments (D)

MEAT—£8.50 SUPPLEMENT

Estate venison, preserved blackberries

Pork belly, cyder, apple & mustard sauce

Beef braised in Babylonstoren Babel

PUDDING

Lemon set cream, blackberry meringue, caramelised sourdough (G)

Baked apple, prune, hazelnut & Kingston Black custard (D) (N)

Cyder sorbet, bottled fruit, salted almond praline (N)

CHILDREN'S MENU £11

NIBBLE

Carrot hummus, crudités, crackers (G)

MAIN

Fish, broccoli, carrots, potatoes

Estate sausages, broccoli, carrots, potatoes

Spelt, cheddar & corn risotto

PUDDING

Milk ice cream (D)

Or

Sorbet, fruit

DRINK

Apple juice (330ml)

All our food is prepared in a kitchen where allergens are present.
Please inform us of any intolerances or allergies before you order.
Full allergy information is available on request.

(D) CONTAINS DAIRY (G) CONTAINS GLUTEN (N) CONTAINS NUTS

GARDEN CAFÉ

DRINK

THE NEWT APPLE JUICE

Glass £3.00 / Bottle (750ml) £6.50

Cox & Bramley

Egremont Russet

Limited Pressings—please ask about today's juices

SOFTS

By the glass £2.50

Freshly Squeezed Blood Orange Juice

Homemade Lemonade

Homemade Ginger Beer

Rhubarb & Rose

Spiced Plum & Pear

CYDER

Fine Cyder (750ml) £16.00

Hand-picked Ida Red apples pressed on site and slowly cold-fermented in our cellar to produce this refreshing sip. 8.1% abv

No 1. Kingston Black (330ml) £5.00

Cold fermented until nearly dry, creating a floral, yet strong and flavour-some cyder. 7.4% abv

No 2. Dabinett (330ml) £5.00

Rich in tannin but soft of the palate. Cold fermented from 100% juice, resulting in a well-balanced, medium cyder. 6.5% abv

No 3. Yarlington Mill (330ml) £5.00

Our Yarlington Mill apples are sourced within a 3-mile radius. A deep, sweet cyder balanced by rich tannins. 6.1% abv

BEER

All (330ml) £5.00

Wild Beer—Bibble

Pale ale, 4.2% abv

Big Drop

Lager, 0.5% abv

RED WINE

Babel

Dry, full-bodied, blend

Glass (175ml) £7.00 / Bottle (750ml) £29.00

Shiraz

Dry, full-bodied, 100% Shiraz

Glass (175ml) £8.50 / Bottle (750ml) £36.00

WHITE WINE

Chenin Blanc

Crisp, refreshing, 100% Chenin Blanc

Glass (175ml) £7.00 / Bottle (750ml) £26.50

Viognier

Slightly wooded, medium-bodied, 100% Viognier

Glass (175ml) £7.50 / Bottle (750ml) £29.00

Candide

Crisp medium-bodied, blend

Glass (175ml) £8.50 / Bottle (750ml) £36.00

Mourvèdre Rosé

Unwooded, medium-bodied, 100% Mourvèdre

Glass (175ml) £8.50 / Bottle (750ml) £36.00

SPARKLING

Sprankel

Dry, 100% Chardonnay

Glass (125ml) £10.50 / Bottle (750ml) £55.00

COCKTAILS

Conker Gin & Tonic £9

The Parabola £10.50

Conker Gin, Chase Elderflower liqueur, The Newt Medium Cyder, Elderflower cordial