

# GARDEN CAFÉ

TWO COURSES £25 THREE COURSES £30

## FOR EVERY TABLE

Estate sourdough (G) - Spelt and ale crackers (G) - Salted butter (D)

Buffalo hang op, wild garlic, black onion seed (D) - Estate radishes

## NIBBLE

Forced rhubarb, smoked mackerel, juniper, seeded rye (D)(F)(G)(S)(SU)

Charred chicory, anchovy, chilli, fennel, orange (D)(F)(SU)

Crushed stored beans, wild garlic, onion seeds, young leaves (G)(S)

Nettle soup, young potatoes, horseradish crème fraiche, cheddar scone (D)(E)(G)(M)(SU)

Garden greens, soft boiled egg, sobrasada (D)(E)(SU)

## MAIN

Jerusalem artichoke and spinach risotto, Westcombe cheddar, chervil, pumpkin seeds (D)(G)

Stored onion, butter beans, bacon, chicken stock, spring onion, sweet cicely (C)(D)

Roasted celeriac, walnut, apple, parsley, spring cabbage (C)(N)

New season turnip, purple sprouting broccoli, wild garlic, sunflower seeds, shoots (D)

A taste of the West country, 3 cheese, 3 charcuterie, Newt pickles and ferments (D)(G)(M)(S)(SU)

## MEAT—£7.50 SIDE

Slow cooked Tamworth pork belly, cyder mustard sauce (C)(M)(SU)

Babylonstoren Babel braised beef, pickled walnuts (C)(N)(SU)

Charred spring lamb, garden herb dressing (M)(SU)

## PUDDING

Rhubarb and custard (D)(E)

Bottled fruits, cyder sorbet, candied pumpkin seeds (SU)

Affogato (D)

A taste of the West country, cheese, spelt crackers, chutney (D)(G)(M)(SU)

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

CONTAINS: (C) CELERY (CR) CRUSTACEANS (D) DAIRY (E) EGGS (F) FISH (G) GLUTEN (L) LUPIN (M) MUSTARD (MO) MOLLUSCS (N) NUTS (P) PEANUTS (S) SESAME (SO) SOYA (SU) SULPHITES

# GARDEN CAFÉ

## CYDER FLIGHT

*125ml glass of each Single Variety cyder £6.5*

### No. 1 Kingston Black – The King of apples

*The Kingston Black apple is known as the 'King of Apples' due to its perfect blend, not too acidic, not too much tannin, not too sweet. This is dry, fragrant and light. The apple comes originally from Kingston St.Mary's which is just 4 miles north of Taunton. 6.1% abv*

### No. 2 Dabinett – The classic Somerset cyder apple

*Used extensively in all cyder blends, it is a bittersweet apple and this is a classic medium cyder. Greg and the team have started aging the cyder in oak barrels that you can see in the Cyder Press next to the Cyder Bar. 6.7% abv*

### No. 3 Yarlington Mill – First found across the road

*First found growing by The Stags Head in Yarlington, across the road and now a world-renowned apple. This is a sweet cyder, rich with tannin. As you drink the cyder it dries your mouth, like a red wine. Unusual for a cyder to do. 5% abv*

## HOT DRINKS

*All available with almond, soy or oat milk*

### COFFEE

Espresso £2  
Double espresso £2.5  
Macchiato £2.5  
Double macchiato £2.5  
Cortado £2.5  
Black americano £2.5  
White americano £2.5  
Cappuccino £3  
Latte £3  
Flat white £3  
Hot chocolate £3  
Affogato £5

### TEA

English breakfast £2.5  
Earl grey £2.5  
Jasmine £2.5  
Chamomile £2.5  
Green £2.5  
Fresh garden mint £2.5  
Babylonstoren honeybush £2.5  
Babylonstoren rooibos £2.5  
Second flush Darjeeling £2.5  
Lavender, lemon balm and rosemary £2.5  
Cleaver, dandelion and rose £2.5  
Smoked wassail apple £2.5