

# GARDEN CAFÉ

TWO COURSES £25

THREE COURSES £30

## FOR THE TABLE

Estate sourdough (G)

Spelt and ale crackers (G)

Salted butter (D)

Estate radishes

Buffalo hang op, chive, olive oil (D)

## NIBBLE

Chargrilled broccoli, anchovy, chilli, pumpkin seeds (D)

Roasted Jerusalem artichoke, Ticklemore goat's cheese, thyme, hazelnut (D)(E)(N)

Smoked mackerel, apples, seeded rye (D)(G)

Crapaudine beetroot, pickled walnut, Bath Blue cheese (D)(N)

Carrot soup, seed head dukkah, Westcombe cheddar scone (D)(G)(N)

## MAIN

Crown prince squash, halloumi, sprout tops, jalapeno pesto (D)

Sweetcorn and spelt risotto, pickled field mushroom, tarragon (D)(G)

Chargrilled celeriac, cabbage and apple kraut, pickled damsons, sunflower seeds

Spiced cauliflower, almond yogurt, lentils, fermented leaves, coriander (N)

A taste of the West Country, 3 cheeses, 3 charcuterie, Newt pickles and ferments (D)(G)

## MEAT—£7.50 SUPPLEMENT

Slow cooked Tamworth pork belly, cider mustard sauce

Grilled venison haunch, preserved elderberries

## PUDDING

Baked apple, Kingston Black custard, prune, hazelnuts (D)(E)(N)

Black Bee honey and rosemary set cream, poached quince, toasted spelt (D)(G)

Buffalo gelato, bottled plum, almond praline (D)(N)

Affogato (D)

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 (E) CONTAINS EGGS (F) CONTAINS FISH (G) CONTAINS GLUTEN (N) CONTAINS NUTS

# 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. 6.5% 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