

# MENU

## *Breakfast*

### *From our Bakery*

Croissant (E) (G) (M)

Pain au chocolat (E) (G) (M) (SO)

Apple waste sourdough (G)

Seeded rye bread (G)

### *From our Estate*

Cyder cooked ham, soft boiled eggs, cultivated mushrooms (E) (MU) (SU)

Apple gin cured trout (F)

Chive & onion seed water buffalo hangop (M)

Glasshouse tomatoes

Apple & walnut granola (G) (N)

Strawberry & rose jam

Hedgerow jam

Blood orange marmalade

Buffalo milk yoghurt (M)

Salted butter (M)

### *From the South West*

Somerset strawberries

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.

(C) CELERY, (CR) CRUSTACEANS, (E) EGGS, (F) FISH, (G) GLUTEN, (L) LUPIN, (M) MILK, (MU) MUSTARD, (MO) MOLLUSCS, (N) NUTS, (P) PEANUT, (S) SESAME, (SO) SOYA, (SU) SULPHITES, (V) VEGETARIAN, (VE) VEGAN