



Welcome to The Creamery, a new dairy and station café 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.

### 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.

MAID *of* SOMERSET

Tuesday – Saturday, 12 – 4pm

Journey back to the ‘Golden Age of Travel’ with Afternoon Tea aboard the Maid of Somerset. Book below.



Recommended daily calorie intake for adults: 2000kcal per day. A 12.5% discretionary service charge will be added to your bill.

All The 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.

### BREAKFAST

served every day 8.30am - 3pm (Sunday until 11am)

**The Creamery Somerset breakfast** 16  
Smoked bacon, pork sausage, roast tomato, sautéed mushrooms, Fruit Pig black pudding, fried eggs, sourdough toast  
948kcal

**Gardener’s breakfast** 14  
A medley of garden vegetables, British brassicas, roast tomato, sautéed mushrooms, sourdough toast  
792kcal

**Mushrooms on toast** 12  
Roasted field mushrooms, seasonal greens, sourdough toast, roast garlic hangop  
758kcal

**Broad bean & Waterlip** 14  
Broad bean hummus, Waterlip goat’s cheese, poached eggs, chilli & garlic oil, sourdough toast  
624kcal

**French toast** 10  
Brioche French toast, whipped vanilla hangop, summer berries, maple syrup  
758kcal

**Yoghurt & granola** 7.5  
Jersey cow milk yoghurt, seasonal fruit compote, apple & walnut granola  
432kcal

**Bacon or sausage bap** 5.5 / 6.5  
Your choice of smoked bacon or pork sausage in soft brioche, with Newt ketchup or brown sauce  
522–601kcal

**Sutton Brue bap** 6.5  
Halloumi-style cheese in soft brioche, with Newt Ketchup or brown sauce  
483kcal

### Extras

Add any of the following

**Smoked bacon** +2  
**Pork sausage** +2  
**Black pudding** +2  
**Eggs your way** +2  
**Sautéed mushrooms** +2  
**Roast tomato** +2  
**Sourdough toast** +2  
**Hot smoked trout** +4

### LUNCH

served 12pm - 3pm, Monday – Saturday

**Seasonal garden soup** 10  
Freshly picked garden vegetables, sourdough, salted butter  
596kcal

**Buffalo mozzarella** 12  
Creamery mozzarella, estate glasshouse tomatoes, lemon, basil, Babylonstoren olive oil, toasted seeds  
514kcal

**Cauliflower tabbouleh** 15  
Cauliflower, courgette, watercress, dukkah, tahini, garden herbs, roasted seeds  
647kcal

**Chalkstream trout salad** 17  
Hot-smoked trout, new potatoes, tomatoes, Babylonstoren olives, soft-boiled egg, green beans, Dijon dressing  
785kcal

**Beef smash burger** 19  
Somerset beef patty, buffalo gouda, brioche bun, burger sauce, lettuce, beef tomato, estate gherkins, served with house slaw and fries  
1264kcal

**Sutton Brue burger** 18  
Halloumi-style cheese, tomato chutney, crispy shallots, lettuce, brioche bun, served with house slaw and fries  
1132kcal

**Somerset pork chop** 21  
Roast pork chop, crackling, wholegrain mustard potato salad, apple sauce, seasonal greens  
922kcal

### SIDES

**Fries** 498kcal  
**Estate salad** 206kcal  
**Wholegrain mustard potato salad** 627kcal  
**Seasonal greens** 205kcal

### GRAB & GO

#### Brunch

available 8am - 3pm

**Bacon or sausage bap** 5.5 / 6.5  
Your choice of smoked bacon or pork sausage in soft brioche, with Newt ketchup or brown sauce  
522–601kcal

**Yoghurt & granola** 7.5  
Jersey cow milk yoghurt, seasonal compote, apple & walnut granola  
432kcal

#### Lunch

available 12 - 3pm

**Beef smash burger** 12  
Somerset beef patty, buffalo gouda, brioche bun, burger sauce, lettuce, beef tomato, estate gherkins  
760kcal

**Sutton Brue burger** 12  
Halloumi-style cheese, tomato chutney, crispy shallots, lettuce, brioche bun  
702kcal

### DESSERTS

**Newt gelato & sorbets (1 / 2 / 3 scoops)** 2.5 / 5 / 7  
Choose from a selection of estate-made gelatos and sorbets, topped with cyder caramel, berry coulis, or dark chocolate sauce  
515kcal

**Lemon verbena posset** 8  
Lemon verbena set cream with olive oil shortbread  
526kcal

**Strawberry & basil choux** 8  
Somerset strawberries, choux pastry, whipped vanilla hangop, strawberry sorbet  
456kcal

**Bakewell tart** 8  
Seasonal fruit, honey frangipane, honey gelato  
612kcal



<p><b>CYDER</b></p> <p>Made in the traditional way with 100% apple juice.</p> <p>Lying in the heart of cyder country, in an area steeped in cider-making traditions, Cellar Master Luke and his team take cyder seriously here at The Newt. Blessed with the perfect climate for growing apple trees, we have planted a 65-acre cyder orchard, home to 3000 trees and 70 different varieties. The apples are pressed and cold-fermented in our cellar, racked gently from their sediment over a six-month period to develop their refined complexity.</p>	<p><b>BUTCHERY</b></p> <p>Native breeds reared with respect, expertly handled by our artisan butchers.</p> <p>Livestock is one of the most important aspects of The Newt. Farm Manager Cameron oversees the rare breed cows, sheep and deer which roam our fields and woodlands. Not only do they give us exceptional quality meat, but as they graze they help us regenerate the land, a key part of our circular farming system. Once in the butchery, we bring out the best of every part of the animals, dry-aging the meat to intensify its flavour and succulence.</p>	<p><b>BAKERY</b></p> <p>Every loaf, pastry and cake is baked to order by our skilled bakers.</p> <p>Early each morning Paulo and team get to work making the day's orders. From crackly sourdoughs to seasonal cakes, buttery pastries to sticky-sweet buns, everything we craft is made from scratch, and nothing is wasted. We don't use preservatives or cut corners in our bakery. Instead, we rely on traditional techniques and high-quality ingredients to make slow rising delights that put a smile on our customers' faces.</p>	<p><b>CREAMERY</b></p> <p>Soft cheeses and yoghurts made with beautiful fresh milk.</p> <p>Made before your eyes by master cheesemaker Margaretha and team, our Creamery products are all united by two things: being fresh and unaged, and made from Jersey cow, goat or water buffalo milk. Our fresh whole milk arrives at the dairy each day just as it leaves the milking parlour – raw, unhomogenised and nutritionally complex, giving our cheeses and yoghurts a depth of flavour and richness of texture that is simply unmatched.</p>	<p><b>HARVEST</b></p> <p>Combining soil health with innovation for the freshest crop.</p> <p>Away from the picture-postcard calm of our hotel grounds, David and his team of productive gardeners are hard at work at the more 'earthy' Avalon Farm. Here, on the western edge of the estate, we grow more than 350 varieties of fruits, vegetables and herbs across 12 acres. Whatever the weather, we produce fresh, tasty produce for our restaurants, shops and boxes, bringing our customers an edible story of The Newt with each season.</p>
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