



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 Smoked bacon, pork sausage, baked beans, sautéed mushrooms, Fruit Pig black pudding and fried eggs, served with toasted apple waste sourdough <i>948kcal</i>	18
Gardener’s breakfast A medley of garden vegetables and British brassicas, baked beans, sautéed mushrooms and toasted apple waste sourdough <i>976kcal</i>	16
Mushrooms on toast Roasted field mushrooms and seasonal greens on toasted apple waste sourdough with roast garlic hangop <i>758kcal</i>	12
Chocolate orange breakfast bake Estate bakery brioche, pastries, orange marmalade, chocolate chip, vanilla hangop <i>752kcal</i>	12
Pigs in blankets bun Estate pigs in blankets, cranberry ketchup, estate bakery bun, fried egg <i>628kcal</i>	10
Yoghurt & granola Jersey cow milk yoghurt, seasonal fruit compote, apple and walnut granola <i>432kcal</i>	7.5
Bacon or sausage bap Your choice of smoked bacon or pork sausage in a soft roll, with Newt ketchup or brown sauce <i>522–601kcal</i>	5.5 / 6.5

Extras

Add any of the following

Smoked bacon	+2
Pork sausage	+2
Black pudding	+2
Eggs your way	+2
Sautéed mushrooms	+2
Sourdough toast	+2

LUNCH

served 12pm - 3pm, Monday – Saturday

Seasonal garden soup Freshly picked garden vegetables served with apple waste sourdough and salted butter <i>496kcal</i>	8
Margaretha’s buffalo mozzarella Served with poached apple, rocket, Babylonstoren balsamic vinegar, walnuts and endive <i>514kcal</i>	10
Roast pumpkin Served with spiced squash purée, chickpeas, pumpkin seed pesto and crispy kale <i>790kcal</i>	16
Smoked haddock chowder Served with smoked bacon, apple waste sourdough and roasted lemon <i>1018kcal</i>	19
Beef smash burger Somerset beef patty with buffalo gouda in a soft roll with burger sauce, lettuce, beef tomato and estate gherkins. Served with house slaw and fries <i>1264kcal</i>	19
Sutton Brue burger Halloumi-style cheese, tomato chutney, crispy shallots and lettuce in a soft roll served with house slaw and fries <i>1132kcal</i>	18
Butcher’s cut steak Somerset beef with fries and cyder brandy peppercorn sauce. Ask the team about today’s cut. <i>946kcal</i>	26

SIDES

Fries <i>498kcal</i>	6
Estate salad <i>206kcal</i>	
Seasonal greens <i>205kcal</i>	

GRAB & GO

Brunch

available 8am - 3pm

Bacon or sausage bap Your choice of smoked bacon or pork sausage in a soft roll, with Newt ketchup or brown sauce <i>522–601kcal</i>	5.5 / 6.5
Yoghurt & granola Jersey cow milk yoghurt, seasonal compote, apple and walnut granola <i>432kcal</i>	7.5
Beef smash burger Somerset beef patty with buffalo gouda in a soft roll with burger sauce, lettuce, beef tomato and estate gherkins. <i>760kcal</i>	12
Sutton Brue burger Halloumi-style cheese, tomato chutney, crispy shallots and lettuce in a soft roll <i>702kcal</i>	12

Lunch

available 12 - 3pm

DESSERTS

Newt gelato & sorbets (1 / 2 / 3 scoops) Your choice of estate-made gelatos and sorbets, topped with cyder caramel, berry coulis, or dark chocolate sauce <i>515kcal</i>	2.5 / 5 / 7
Panforte Served with cow’s milk gelato, chocolate sauce <i>543kcal</i>	8
Hazelnut choux buns Choux pastry with hazelnut praline, hazelnut hangop and milk gelato <i>412kcal</i>	8
Whipped vanilla hangop Margaretha’s buffalo yoghurt with Black Bee honey, oat crumble and apple compote <i>591kcal</i>	8



<p>CYDER</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>BUTCHERY</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>BAKERY</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>CREAMERY</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>HARVEST</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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