THE CREAMERY

Margaretha's buffalo mozzarella

Buffalo smash burger

Buffalo yoghurt mousse

EVENING

LARGE PLATES

Roast pumpkin

16

2.5/5/7

		Moust pumpkin	
WENU		Served with spiced squash purée, chickpeas, pumpkin seed pesto and crispy kale	
		Smoked haddock chowder	19
		Served with smoked bacon, apple waste sourdough and roasted lemon	
SMALL PLATES		Butcher's cut steak	26
Olives	5	Somerset beef with fries and ramiro pepper butter. Ask the team about today's cut	
Babylonstoren lemon & thyme olives		Wild mushroom burger	18
Bread, olive oil & balsamic Apple waste sourdough, Babylonstoren olive oil & balsamic	5	Pickled Hen of the Woods mushroom, caramelised onions, lettuce, beef tomato, estate burger bun, slaw, fries	
Sutton Brue bites	10	Margaretha's Sutton Brue burger	18
Halloumi-style cheese, hot honey		Halloumi-style cheese, tomato chutney, crispy shallots and lettuce in a soft roll served with house slaw and fries	
Margaretha's buffalo mozzarella	10	served with house slaw and mes	
Served with poached apple, rocket, Babylonstoren balsamic vinegar, walnuts and endive		Beef smash burger Somerset beef patty with buffalo gouda in a soft roll with burger sauce, lettuce, beef	18
Pickle brined chicken Estate pickle brined chicken thigh, spices, house sauce, estate pickles	10	tomato and estate gherkins. Served with house slaw and fries	
Creamery baked brie	18	DESSERT	
Served with toasted apple waste sourdough, roast garlic, rosemary			
roast garne, rosemary		Chocolate choux buns	8
DUEEN O CET MENU		Choux pastry with whipped vanilla hangop and chocolate sorbet	
BUFFALO SET MENU		Buffalo yoghurt mousse	8
2 courses £25 3 courses £30		Margaretha's buffalo yoghurt with Black Bee	

All 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. A 12.5% discretionary service charge will be added to your bill.

honey, oat crumble and apple compote

Choose 1, 2, or 3 scoops from our selection of estate-made gelato and sorbet, topped with cyder

caramel, berry coulis, or dark chocolate sauce

Estate gelato & sorbet