

THE CREAMERY

EVENING MENU

SMALL PLATES

Olives 5

Babylonstoren lemon & thyme olives

Bread, olive oil & balsamic 6

Apple waste sourdough, Babylonstoren olive oil & balsamic

Sutton Brue bites 10

Halloumi-style cheese, hot honey

Margaretha's buffalo mozzarella 10

Served with poached apple, rocket, Babylonstoren balsamic vinegar, walnuts and endive

Creamery cheese puffs 10

Fried cheese puffs, Old Winchester cheese, tomato sauce

Creamery baked brie 18

Served with toasted apple waste sourdough, roast garlic, rosemary

BUFFALO SET MENU

2 courses £25 3 courses £30

Margaretha's buffalo mozzarella

Buffalo smash burger

Buffalo vanilla hangop

LARGE PLATES

Roast pumpkin 16

Served with spiced squash purée, chickpeas, pumpkin seed pesto and crispy kale

Wild mushroom burger 18

Pickled Hen of the Woods mushroom, caramelised onions, lettuce, beef tomato, estate burger bun, slaw, fries

Margaretha's Sutton Brue burger 18

Halloumi-style cheese, tomato chutney, crispy shallots and lettuce in a soft roll served with house slaw and fries

Beef smash burger 19

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

Smoked haddock chowder 19

Served with smoked bacon, apple waste sourdough and roasted lemon

Butcher's cut steak 26

Somerset beef with fries and cyder brandy peppercorn sauce. Ask the team about today's cut

DESSERT

Hazelnut choux buns 8

Choux pastry with hazelnut praline, hazelnut hangop and milk gelato

Panforte 8

Served with cow's milk gelato and chocolate sauce

Whipped vanilla hangop 8

Margaretha's buffalo yoghurt with Black Bee honey, oat crumble and apple compote

Newt gelato & sorbet 2.5/5/7

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