



Welcome to The Creamery, a 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.



Thursday – Sunday, 3 – 5pm

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



(V) VEGETARIAN / (VE) VEGAN
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.

LUNCH

served 12pm – 3pm, Monday – Saturday

Seasonal garden soup (V) Garden vegetable soup, sourdough, salted butter <i>496kcal</i>	8
Margaretha’s buffalo mozzarella (V) Buffalo mozzarella, Glasshouse tomatoes, tamari seeds <i>512kcal</i>	10
Bubble & squeak (V) Potato cake, seasonal vegetables, crispy onions, fried eggs <i>532kcal</i>	12
Grilled courgettes & aubergines (V) With ramerio pepper & almond romesco, basil, toasted seeds <i>576kcal</i>	14
Smoked haddock kedgeriee Brown & Forrest smoked haddock, baked spelt, curry seasoning, spring onions, leeks, poached eggs <i>612kcal</i>	14
Beef smash burger Beef patty with buffalo gouda in a soft roll, burger sauce, lettuce, Glasshouse tomato, pickled cucumber, house slaw, fries <i>1264kcal</i>	19
Margaretha’s Sutton Brue burger (V) Halloumi-style cheese in a soft roll, tomato chutney, crispy shallots and lettuce, house slaw, fries <i>1132kcal</i>	18
Garden salad (V) Lettuce, cucumber, buffalo gouda, herby hangop dressing, sourdough croutons, pickled red onions <i>946kcal</i> + Hot smoked trout +£8 <i>234kcal</i> + Brown & Forrest smoked chicken breast +£10 <i>165kcal</i>	12

DESSERTS

Newt gelato & sorbets (V) – (1 / 2 / 3 scoops) Buffalo milk gelato, Black Bee honey gelato, strawberry sorbet, chocolate sorbet <i>515kcal</i>	2.50 / 5 / 7.50
Sticky toffee pudding (V) Date sponge, toffee sauce, milk gelato <i>634kcal</i>	8
Creamery mess (V) Vanilla hangop, summer berries, meringue <i>546kcal</i>	8
Buffalo gouda (V) Margaretha’s buffalo gouda, crackers, chutney <i>422kcal</i>	9

SOFT DRINKS

Bottled water (still or sparkling) <i>330ml</i>	1.95
Brilliant Beets cold pressed juice <i>apple, beetroot, ginger, aloe vera, 114kcal, 300ml</i>	3.50
Ginger Zinger cold pressed juice <i>apple, carrot, lemon, ginger, 99kcal, 300ml</i>	3.50
OJ cold pressed juice <i>100% orange, 149kcal, 300ml</i>	3.50
Somerset apple juice <i>130kcal, 330ml</i>	3.70
Red Love apple juice <i>130kcal, 330ml</i>	3.70
Sparkling apple juice <i>93kcal, 330ml</i>	3.70
Ginger beer <i>57kcal, 270ml</i>	3.70
Elderflower fizz <i>54kcal, 270ml</i>	3.70
Raspberry fizz <i>89kcal, 270ml</i>	3.70
Rhubarb fizz <i>57kcal, 270ml</i>	3.70
Lemonade <i>54kcal, 270ml</i>	3.70
Coca Cola / Diet Coke <i>42kcal / 0.4kcal, 330ml</i>	3.80
Bitterlekker <i>52kcal, 100ml</i>	4.50
Raspberry & hibiscus kombucha <i>56kcal, 330ml</i>	4.75
Ginger & lemon kombucha <i>63kcal, 330ml</i>	4.75
Freshly squeezed orange juice <i>135kcal, 250ml</i>	5

TEA

English Breakfast*	3.70
Earl Grey*	
Herbal (please ask the Team for flavours)	

COFFEE

Double espresso*	3.50
Americano*	3.80
Double macchiato <i>46kcal</i>	3.80
Cortado <i>40kcal</i>	3.90
Latte <i>225kcal</i>	4.30
Chai latte <i>250kcal</i>	4.30
Cappuccino <i>225kcal</i>	4.30
Flat white <i>150kcal</i>	4.30
Hot chocolate <i>334kcal</i>	4.50
Mocha <i>334kcal</i>	4.80

Alternative coffee and herbal teas available.
Alternative milks available: almond & oat.
*0kcal or 33kcal when adding milk - based on cow’s milk.

WHITE WINE

<i>125ml / 175 / 250 / 750ml btl</i>	
Babylonstoren Viognier <i>14% abv.</i>	6.5 / 8.5 / 13 / 34
Babylonstoren Chenin Blanc <i>13.5% abv.</i>	6 / 8 / 11.5 / 30
Babylonstoren Chardonnay <i>14% abv.</i>	9 / 13 / 18 / 48

ROSÉ WINE

<i>125ml / 175 / 250 / 750ml btl</i>	
Babylonstoren Mourvèdre Rosé <i>13% abv.</i>	7.5 / 10 / 14 / 38

RED WINE

<i>125ml / 175 / 250 / 750ml btl</i>	
Babylonstoren Babel <i>14.5% abv.</i>	7 / 9 / 14 / 34
Babylonstoren Shiraz <i>14.5% abv.</i>	7.5 / 10 / 15 / 40
Babylonstoren Nebukadnesar <i>14.5% abv.</i>	<i>btl</i> 60
Vignamaggio Gherardino <i>14.5% abv.</i>	10 / 13 / 19.5 / 50
Vignamaggio Monna Lisa <i>14.5% abv.</i>	<i>btl</i> 80

SPARKLING WINE

<i>125ml gls / 750ml btl</i>	
Babylonstoren Sprankel <i>11.5% abv.</i>	13.5 / 66

NEWT SPECIALITY CYDER

Wyvern Wing cyder <i>8% abv.</i> <i>175ml gls / 750ml btl</i>	5.50 / 22
The Winston Sparkling <i>11.5% abv.</i> <i>125ml gls</i>	12
Ice cyder <i>8% abv.</i> <i>70ml gls / 375ml btl</i>	7 / 32

NEWT SIGNATURE CYDER

Orchard Amble <i>5.5% abv. 375ml</i>	7
Kingston Blend <i>6.5% abv. 375ml</i>	8
Dabinett <i>6.5% abv. 375ml</i>	8
Yarlington Mill <i>5.7% abv. 375ml</i>	8

BEER

Lucky Saint lager <i>0.5% abv. 330ml btl</i>	5.25
Woodshedding Landbier <i>4.6% abv. 440ml</i>	6.50
Woodshedding Twigz <i>4.3% abv. 440ml</i>	6.50