

thenewtinsomerset.com

THE GARDEN CAFÉ

Food Menu

BREAKFAST DRINKS

Served between 9 - 11.30am

FRESH JUICES

	<i>gls</i>
Orange Juice <i>33kcal</i> <i>freshly squeezed orange juice</i>	4
Brilliant Beets Juice <i>33kcal</i> <i>beetroot, apple, ginger, lemon, aloe vera</i>	4
Golden Roots Juice <i>33kcal</i> <i>turmeric, apple, carrot, lemon, ginger</i>	4

BREAKFAST COCKTAILS

Oranje Cocktail <i>Orange juice and Sprankel</i>	14
Bloody Mary <i>Glasshouse tomatoes, tabasco, Worcestershire sauce, celery, basil, rosemary - perfect with Somerset Milk Vodka</i>	
<i>- with alcohol</i>	14
<i>- without alcohol</i>	10

TEA

English Breakfast*	3.50	Americano*	3.50
Earl Grey*		Double espresso*	3.30
Chamomile	3.50	Double macchiato <i>46kcal</i>	3.50
Fresh mint		Cortado <i>40kcal</i>	3.40
Green			
Honeybush*		Cappuccino <i>225kcal</i>	4
Rooibos*		Latte <i>225kcal</i>	4
Darjeeling*		Hot chocolate <i>334kcal</i>	4
		Flat white <i>150kcal</i>	4
		Mocha <i>334kcal</i>	4.50

CHILDREN'S MENU

For Under 12s, served between 12 - 3.30pm

START

Hummus, hang op, crudites <i>97 kcal</i>	4
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MAIN

Pasta dishes

- Plain <i>202kcal</i>	5 / 9
- Tomato sauce <i>211kcal</i>	6 / 9
- Cheese sauce <i>362kcal</i>	6 / 9
- Estate bolognaise sauce <i>246kcal</i>	7 / 10

Estate chipolatas, roasted potato wedges, garden peas <i>307kcal</i>	7 / 10
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*We can also do a half portion of any of our main dishes.
Please refer to our lunch menu.*

10

DESSERT

Seasonal ice cream or sorbet, one or two scoops (<i>please ask for flavours</i>)	3.75 / 5.25
Milk gelato & brownie <i>288kcal</i>	6
Fruit salad <i>72kcal</i>	5

*0kcal or 33kcal when adding milk - based on cow's milk. Speciality milks may contain traces of allergens.
Please ask our team for advice. Recommended daily calorie intake for adults: 2000kcal per day.
A 12.5% discretionary service charge will be added to your bill

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

CHILDREN'S BREAKFAST

Served between 9 - 11.30am

FROM THE BAKERY

Apple & cinnamon bun 473kcal	4
Pain au chocolat 552kcal	4
Croissant, seasonal jam, butter 540kcal	3.5

FROM THE KITCHEN

Little Butchery Breakfast 423kcal	8
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Smoked back bacon, traditional pork sausage, spicy baked beans, fried egg and toast

Sourdough toast with:

- butter & jam 318kcal	5
- two eggs, fried or scrambled 327kcal	6.5

Bacon sandwich (half) 393kcal	5
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With ketchup or brown sauce

Bakery Breakfast 395kcal	6
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Brioche, Babylonstoren Tango mandarins, whipped yoghurt, chocolate

Yoghurt, fruit 203kcal	5
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SOFT DRINKS FROM THE ESTATE

Somerset Apple Juice 130kcal 330ml gls 3.7	
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Raspberry Fizz 89kcal 330ml gls 3.7	
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Sparkling Apple Juice 93kcal 330ml gls 3.7	
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BREAKFAST

Served between 9 - 11.30am

FROM THE BAKERY

Pastry of the day <i>Ask your server for more details</i>	-	Seasonal Danish 278kcal	5
Croissant, seasonal jam, butter 540kcal	3.5	Apple & cinnamon bun 473kcal	4
Pain au chocolat 552kcal	4	Gluten free granola, estate yoghurt, bottled fruit, honey 623kcal	6
Pain au raisin 428kcal	4.5	Smoked bacon sandwich, brown sauce 625kcal	9
Almond croissant 534kcal	5		

FROM THE ESTATE

Bakery Breakfast

<i>Brioche, Babylonstoren Tango mandarins, whipped yoghurt, chocolate 789kcal</i>	13
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Butchery Breakfast

<i>Smoked bacon, Fruit Pig black pudding, traditional pork sausage, two fried eggs, baked stored beans, sourdough toast 984kcal</i>	17
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Garden Breakfast

<i>Garden greens, roasted tomatoes, Sutton Brue halloumi-style cheese, pumpkin seeds, seeded sourdough 492kcal</i>	14
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Estate Kitchen Breakfast

<i>Brown & Forrest smoked trout, scrambled eggs, dill & mustard dressing, seeded sourdough 782kcal</i>	17
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Creamery Breakfast

<i>Estate mozzarella, spicy tomatoes, garlic, sourdough toast 697kcal</i>	15
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Mushrooms on toast

<i>Oyster mushrooms, herb hangop, basil, sourdough toast 654kcal</i>	14
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APRIL SPECIALS

Served between 12 - 3.30pm

2 COURSES FOR 28 / 3 COURSES FOR 32

Suggested wine and cyder pairings available at an additional cost

START

CHICKEN RILLETTES - stewed rhubarb, toasted seeded sourdough *453kcal*
Candide 13.5% abv.

MAIN

RHUBARB & LENTIL DHAL - coriander chutney, pickled rhubarb, almond *589kcal*
Chenin Blanc 13.5% abv.

DESSERT

BAKED CUSTARD - rhubarb compote, ginger crumble *472kcal*
Ice Cyder 8% abv.

EAT THE GARDEN

The Garden Café celebrates everything you can see
out of the window on a clear day.

Our team of growers gather the finest seasonal ingredients from
the kitchen gardens daily, from sun-warm heritage tomatoes to
beautiful brassicas. Our vegetable-led menu is served with spoils from
Margaretha and our cheesemakers at The Creamery; Paulo and his bakers
at the estate Bakery; Farmer Cameron and our master butchers at
the Butchery; and local artisans in Somerset beyond.

Enjoy!

LUNCH

Served between 12 - 3.30pm

2 COURSES FOR 28 / 3 COURSES FOR 32

Suggested wine and cyder pairings available at an additional cost

START

ASPARAGUS - butter sauce, capers, tarragon *398kcal* *Chardonnay 14% abv.*
PABLO BEETROOT - crushed, radish, apple, lovage *367kcal* *Candide 13.5%*
NETTLE & POTATO - soup, horseradish cream, cheddar scone *592kcal* *Dabinett 6.5% abv.*
GARDEN GREENS - wilted, sobrasada, hens egg *412 kcal* *Chenin Blanc 13.5% abv.*

MAIN

SPINACH & ASPARAGUS - spelt risotto, basil, olive oil *897kcal* *Chenin Blanc 13.5% abv.*
CAULIFLOWER - roasted, English grown lentils, fermented leaves, coriander,
almond *663kcal* *Viognier 14% abv.*
PURPLE SPROUTING BROCCOLI - barbecued, turnip, stored onion,
wild garlic pesto *587kcal* *Kingston Black 6.5% abv.*
HERITAGE CARROTS - roasted, estate leaves, whipped tahini,
pickled radish, hazelnut dukka *712kcal* *Wyvern Wing 8% abv.*

SIDE (+9 supplement)

BEEF - British White, braised, fermented dill, mustard cabbage *462kcal* *Nebukadnesar 14.5% abv.*
ESTATE LAMB - garden herb dressing *336kcal* *Gherardino 14.5% abv.*
SUTTON BRUE - halloumi-style cheese, wild garlic & sunflower
seed pesto *240kcal* *Chardonnay 14% abv.*

DESSERT

BAKED PEAR - quinoa crumble, pumpkin seed, vegan gelato *407kcal* *Ice Cyder 8% abv.*
RHUBARB TART - Bruce's honey gelato, shaved almonds *462kcal*
CHOCOLATE DELICE - fava bean miso, chocolate sorbet, hazelnuts *582kcal*
WEST COUNTRY CHEESE - pickled radish, chutney, spelt crackers *402kcal*
AFFOGATO - milk gelato, double espresso *172kcal*

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