

thenewtinsomerset.com

THE GARDEN CAFÉ

Food Menu

BREAKFAST DRINKS

Served between 9 – 11.30am

FRESH JUICES

Orange Juice <i>33kcal</i> <i>fresh 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 Sprinkel</i>	14
Bloody Mary <i>Glasshouse tomatoes, tabasco, Worcestershire sauce, celery, basil, rosemary – perfect with Somerset Milk Vodka</i>	
- with alcohol	14
- without alcohol	10

TEA

English Breakfast*	3.50
Earl Grey*	
Chamomile	3.50
Fresh mint	
Green	
Honeybush*	
Roibos*	
Darjeeling*	

COFFEE

Americano*	3.50
Double espresso*	3.30
Double macchiato <i>46kcal</i>	3.50
Cortado <i>40kcal</i>	3.40
Cappuccino <i>225kcal</i>	4
Latte <i>225kcal</i>	4
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, crudités <i>97kcal</i> (V)	4
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MAIN

Pasta dishes

– Plain <i>202kcal</i> (VE)	5 / 9
– Tomato sauce <i>211kcal</i> (VE)	6 / 9
– Cheese sauce <i>362kcal</i> (V)	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. 10
Please refer to our lunch menu.

DESSERT

Seasonal ice cream or sorbet, one or two scoops (<i>please ask for flavours</i>) (V)	3.75 / 5.25
Seasonal sundae <i>288kcal</i> (V)	6
Fruit salad <i>72kcal</i> (VE)	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.
(V) - Vegetarian / (VE) - Vegan

CHILDREN'S BREAKFAST

Served between 9 - 11.30am

FROM THE BAKERY

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

FROM THE KITCHEN

Little Butchery Breakfast 423kcal <i>Smoked back bacon, traditional pork sausage, spicy baked beans, fried egg and toast</i>	8
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Sourdough toast with:

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

Bacon sandwich (half) 393kcal <i>With ketchup or brown sauce</i>	5
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Drop scone 329kcal (V) <i>With yoghurt, honey, summer berries</i>	8
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Yoghurt, fruit 203kcal (V)	5
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SOFT DRINKS FROM THE ESTATE

Somerset Apple Juice 130kcal 330ml gls 3.7	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 (V) <i>Ask your server for more details</i>	-	Apple & cinnamon bun 473kcal (V)	4
Croissant, seasonal jam, butter 540kcal (V)	3.5	Seasonal granola, estate yoghurt, summer berries, black bee honey 623kcal (V)	6
Pain au chocolat 552kcal (V)	4	Smoked bacon sandwich, brown sauce 625kcal	9

FROM THE ESTATE

Drop scones <i>With yoghurt, honey, summer berries 742kcal (V)</i>	16
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Estate tomato shakshuka <i>With hen's eggs, campfire toast 501kcal</i>	17
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Smashed peas & broad beans <i>With waterlip, spring onion, fried egg, seeded sourdough 587kcal (V)</i>	17
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Butchery Breakfast <i>Smoked bacon, oyster mushrooms, estate tomato, traditional pork sausage, two fried eggs, baked stored beans, sourdough toast 984 kcal</i>	18
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Smoked trout <i>With scrambled eggs, crème fraiche, seeded sourdough, dill & mustard dressing 782kcal</i>	19
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Estate mozzarella <i>With tomatoes, black garlic, sourdough, basil 689kcal (V)</i>	16
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JULY SPECIALS

Served between 12 – 3.30pm

2 COURSES FOR 32 / 3 COURSES FOR 36

Suggested wine and cyder pairings available at an additional cost

START

TENDERSTEM BROCCOLI - glasshouse pepper romesco, almond *432kcal* (VE)
Candide 13.5% abv.

MAIN

PINSTRIPED AUBERGINE - Hodmedod's green lentils, baba ghanoush,
seed head dukkha, coriander *520kcal* (VE)
Chenin Blanc 13.5% abv.

DESSERT

STEAMED SPONGE - roasted fig, honey gelato *498kcal* (V)
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 32 / 3 COURSES FOR 36

Suggested wine and cyder pairings available at an additional cost

START

ESTATE TOMATOES - buffalo mozzarella, basil, sourdough crumbs *402kcal* (V) *Chardonnay 14% abv.*
LITTLE GEM LETTUCE - chervil, radish, bacon, mustard vinaigrette *391kcal* *Candide 13.5%*
CARROTS - roasted, hummus, crispy chickpeas, parsley *356kcal* (VE) *Dabinett 6.5% abv.*
FENNEL & APPLE - soup, seeded crouton, pickled apple *501kcal* (VE) *Chenin Blanc 13.5% abv.*

MAIN

GARDEN PEA - spelt risotto, Old Winchester, mint, olive oil *916kcal* (V) *Chenin Blanc 13.5% abv.*
CAULIFLOWER - spiced & roasted, almonds, fermented leaves, lentils,
coriander *663kcal* (VE) *Viognier 14% abv.*
PABLO BEETROOT - salt baked & chopped, Waterlip, pickles, *Kingston Black 6.5% abv.*
mint *684kcal* (V)
STRAWBERRY - salad, buffalo mozzarella, cucumber, tomato, *Wyvern Wing 8% abv.*
strawberry vinaigrette *723kcal* (VE)

SIDE (+9 supplement)

BEEF - braised, estate tomatoes *462kcal* *Nebukadnesar 14.5% abv.*
LAMB - garden herb dressing *336kcal* *Gherardino 14.5% abv.*
SUTTON BRUE - halloumi-style cheese, fermented chilli sauce *240kcal* (V) *Chardonnay 14% abv.*

DESSERT

STRAWBERRIES - meringue, whipped hangop, elderflower *472kcal* (V) *Ice Cyder 8% abv.*
BUFFALO YOGHURT - panna cotta, stewed summer fruits, honeycomb *484kcal*
DARK CHOCOLATE - mousse, raspberries, quinoa crumble *497kcal* (VE)
WEST COUNTRY CHEESE - pickled onion, spelt crackers, honey *510kcal* (V)

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