

thenewtinsomerset.com

THE GARDEN CAFÉ

Food Menu

BREAKFAST DRINKS

Served between 9 - 11.30am

FRESH JUICES

	gls
Orange Juice 33kcal <i>fresh orange juice</i>	4
Brilliant Beets Juice 33kcal <i>beetroot, apple, ginger, lemon, aloe vera</i>	4
Golden Roots Juice 33kcal <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>	
- with alcohol	14
- without alcohol	10

TEA

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

COFFEE

Americano*	3.50
Double espresso*	3.30
Double macchiato 46kcal	3.50
Cortado 40kcal	3.40
Cappuccino 225kcal	4
Latte 225kcal	4
Hot chocolate 334kcal	4
Flat white 150kcal	4
Mocha 334kcal	4.50

CHILDREN'S MENU

For Under 12s, served between 12 - 3.30pm

START

Hummus, hang op, crudites 97kcal (V)	4
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MAIN

Pasta dishes

- Plain 202kcal (VE)	5 / 9
- Tomato sauce 211kcal (VE)	6 / 9
- Cheese sauce 362kcal (V)	6 / 9
- Estate bolognese sauce 246kcal	7 / 10

Estate chipolatas, roasted potato wedges, garden peas 307kcal	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 (please ask for flavours) (V)	3.75 / 5.25
Milk gelato & brownie 288kcal (V)	6
Fruit salad 72kcal (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
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
Bakery Breakfast 395kcal (V) <i>Brioche, Babylonstoren Tango mandarins, whipped yoghurt, chocolate</i>	6
Yoghurt, fruit 203kcal (V)	5

SOFT DRINKS FROM THE ESTATE

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

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(V) - Vegetarian / (VE) - Vegan

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	Gluten free granola, estate yoghurt, bottled fruit, honey 623kcal (V)	6
Pain au chocolat 552kcal (V)	4	Smoked bacon sandwich, brown sauce 625kcal	9

FROM THE ESTATE

Bakery Breakfast <i>Brioche, Babylonstoren Tango mandarins, whipped yoghurt, chocolate 789kcal (V)</i>	13
Butchery Breakfast <i>Smoked bacon, Fruit Pig black pudding, traditional pork sausage, two fried eggs, baked stored beans, sourdough toast 984kcal</i>	17
Garden Breakfast <i>Garden greens, roasted tomatoes, Sutton Brue halloumi-style cheese, pumpkin seeds, seeded sourdough 492kcal (V)</i>	14
Estate Kitchen Breakfast <i>Brown & Forrest smoked trout, scrambled eggs, dill & mustard dressing, seeded sourdough 782kcal</i>	17
Creamery Breakfast <i>Estate mozzarella, spicy tomatoes, garlic, sourdough toast 697kcal (V)</i>	15
Mushrooms on toast <i>Oyster mushrooms, herb hangop, basil, sourdough toast 654kcal (V)</i>	14

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JUNE 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

SUMMER BEANS - cod's roe, radish, preserved lemon, sourdough croutons *502kcal*

Candide 13.5% abv.

MAIN

CAMPFIRE POTATOES - summer squash, stored onion, hangop, saucisson, shallot dressing *516kcal*

Chenin Blanc 13.5% abv.

DESSERT

GOOSEBERRY FOOL - ginger crumble *572kcal*

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, mint *684kcal* (V) *Kingston Black 6.5% abv.*

ASPARAGUS & COURGETTE - salad, smoked quinoa, estate tomatoes, olives, tahini *723kcal* (VE) *Wyvern Wing 8% abv.*

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 rhubarb, honeycomb *484kcal*

DARK CHOCOLATE - mousse, raspberries, quinoa crumble *497kcal* (VE)

WEST COUNTRY CHEESE - pickled onion, spelt crackers, honey *510kcal* (V)

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