thenewtinsomerset.com

The Garden Café

Food Menu

Children's Menu

For Under 12s, served between 12 - 3pm

Start

Hummus, crudités *97kcal* (V)	4

Main

Pasta dishes

– Plain *202kcal* (VE)	5 / 9
– Tomato sauce *211kcal* (VE)	6 / 9
– Cheese sauce *362kcal* (V)	6 / 9
– Estate bolognaise sauce *246kcal*	7 / 10
Estate chipolatas, roasted potato wedges, garden peas *307kcal*	7 / 10
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 *(please ask for flavours)* (V)	3.75 / 5.25
Sticky toffee sundae *288kcal* (V)	6
Fruit salad *72kcal* (VE)	5

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



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!

Breakfast Drinks

Served between 9 - 11.30am

Fresh Juices

	gls
Orange Juice *33kcal* *fresh orange juice*	4
Brilliant Beets Juice *33kcal* *beetroot, apple, ginger, lemon, aloe vera*	4
Golden Roots Juice *33kcal* *turmeric, apple, carrot, lemon, ginger*	4

Breakfast Cocktails

Oranje Cocktail
Orange juice and Sprankel 14

Bloody Mary
Glasshouse tomatoes, tabasco, Worcestershire sauce, celery, basil, rosemary - perfect with Somerset Milk Vodka

- *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

*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

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* *Smoked back bacon, traditional pork sausage, spicy baked beans, fried egg and toast*	8
Sourdough toast with:	
- butter & jam *318kcal* (V)	5
- two eggs, fried or scrambled *327kcal* (V)	6.5
Bacon sandwich (half) *393kcal* *With ketchup or brown sauce*	5
Drop scone *329kcal* (V) *With yoghurt, honey, seasonal berries*	8
Cameron's estate oat porridge *375kcal* (V) *With seasonal compote, fruit, honey*	5
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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Sunday Lunch

Served between 12 - 3pm

2 courses for 32 / 3 courses for 36

Enjoy a rotating choice of two meat roasts every week alongside our veg-led options

Start

Brussels Sprouts - raw, vegan garden mayo, seeded crackers *316kcal* (VE)

Trout - cured, tartare, apple, dill *384kcal*

Squash - soup, croutons, sage *298kcal* (VE)

The Roasts

Beef - topside, Yorkshire pudding, red wine & leek stuffing, horseradish *590kcal*

Pork Belly - rolled with sage and apple stuffing, crackling, cyder & apple sauce *832kcal*

Chicken - honey roasted leg, onion & sausage meat stuffing *573kcal*

Squash - roasted, cauliflower puree, crispy chickpeas, garden herb dressing *489kcal* (VE)

Hisbi Cabbage - braised, Lyonnaise onions, hazelnuts, orange, mint *692kcal* (V)

For The Table

Cauliflower - whole roasted, Old Winchester cheese *206kcal* (V)

Carrots & Parsnips - honey roasted *181kcal*

Red Cabbage - braised in Babylonstoren Babel *160kcal* (VE)

Broccoli - tenderstem *74kcal* (VE)

Potatoes - roasted Maris Piper *190kcal* (VE)

Dessert

Parsnip Sticky Toffee Pudding - toffee sauce, gelato *512kcal* (V)

Baked Apple - seasonal compote, Cameron's estate oat crumble, gelato *412kcal* (VE)

Cheese Board - Westcombe cheddar & Baron Bigod, cyder chutney, crackers *510kcal* (V)

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Breakfast

Served between 9 - 1130am

From the Bakery

Pastry of the day (V) -
Ask your server for more details

Croissant, seasonal jam, butter 3.5
540kcal (V)

Pain au chocolat *552kcal* (V) 4

Apple & cinnamon bun *473kcal* (V) 4

Seasonal granola, estate yoghurt, seasonal berries, black bee honey 6
623kcal (V)

Smoked bacon sandwich, brown sauce 9
625kcal

From the Estate

Cameron's estate oat porridge
With seasonal compote, fruit, honey 591kcal (V) 6

Drop scones
With yoghurt, honey, seasonal berries 742kcal (V) 16

Estate tomato shakshuka
With hen's eggs, campfire toast 501kcal 17

Smashed peas & broad beans
With waterlip, spring onion, fried egg, seeded sourdough 587kcal (V) 17

Butchery Breakfast
Smoked bacon, oyster mushrooms, estate tomato, traditional pork sausage, two fried eggs, baked stored beans, sourdough toast 984 kcal 18

Smoked trout
With scrambled eggs, crème fraîche, seeded sourdough, dill & mustard dressing 782kcal 19

Estate mozzarella
With tomatoes, black garlic, sourdough, basil 689kcal (V) 16

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November Specials

Served between 12 - 3pm

2 courses for 32 / 3 courses for 36

Suggested wine and cyder pairings available at an additional cost

Start

Shitake Mushrooms - BBQ, crème fraîche, tarragon, pickled oyster mushroom, seed crackers *437kcal* (V)

Wyvern Wing 8% abv.

Main

Oyster & Field Mushrooms - roasted, charred stored onion, chard, black garlic, sage *784kcal* (V)

Terre di Prenzano 14%

Dessert

Apple - baked, dates, walnuts, nutmeg custard *679kcal* (V)

Ice Cyder 8% abv.



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Lunch

Served between 12 - 3pm

2 courses for 32 / 3 courses for 36

Suggested wine and cyder pairings available at an additional cost

Start

Brussels Sprouts - raw, vegan garden mayo, seeded crackers *316kcal* (VE)	*Chenin Blanc 13.5% abv.*
Parsnips - roasted, honey, black garlic, gouda *408kcal* (V)	*Orchard Amble 5.5% abv.*
Trout - cured, tartare, apple, dill *384kcal*	*Wyvern Wing 8% abv.*
Squash Soup - croutons, sage *298kcal* (VE)	*Dabinett 6.5% abv.*

Main

Brussels Sprouts - spelt risotto, chestnuts, Old Winchester *894kcal*	*Chardonnay 14% abv.*
Celeriac - salt baked, celeriac puree, cavolo nero, oyster mushrooms *636kcal* (VE)	*Semillon 14% abv.*
Crown Prince Squash - cauliflower, coriander chutney *719kcal* (VE)	*Viognier 14% abv.*
Red Cabbage - braised, Lyonnaise onions, Blue Vinny, hazelnuts, orange, mint *692kcal* (V)	*Wyvern Wing 8% abv.*

Side

(+9 supplement)

Pork Belly - cyder mustard sauce, crackling *502kcal*	*Kingston Blend 7.5% abv.*
Beef - estate pickled walnuts *482kcal*	*Shiraz 14.5% abv.*
Pigs in Blankets - cranberry sauce *446kcal*	*Yarlington Mill 6.5% abv.*
Sutton Brue - chilli jam *355kcal* (V)	*Chardonnay 14% abv.*
Roasted Chestnuts - thyme butter *289kcal* (V)	*Viognier 14% abv.*

Dessert

Ice Cyder 8% abv.

Parsnip Sticky Toffee Pudding - bonfire toffee gelato, toffee sauce *512kcal* (V)

Bottled Plum - Eton mess, cinnamon cream, candied hazelnuts *479kcal* (V)

Quince - poached, granola, blackberry & apple sorbet *432kcal* (VE)

White Chocolate - panna cotta, chestnut shortbread, apple compote *485kcal* (V)