

thenewtinsomerset.com

THE GARDEN CAFÉ

Food Menu

BREAKFAST DRINKS

Served between 9 – 11.30am

FRESH JUICES

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

CHILDREN'S MENU

For Under 12s, served between 12 – 3pm

START

Hummus, hangop, crudités 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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<i>We can also do a half portion of any of our main dishes.</i>	10
<i>Please refer to our lunch menu.</i>	

DESSERT

Seasonal ice cream or sorbet, one or two scoops (<i>please ask for flavours</i>) (V)	3.75 / 5.25
Seasonal sundae 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
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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 fraîche, 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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OCTOBER SPECIALS

Served between 12 - 3pm

2 COURSES FOR 32 / 3 COURSES FOR 36

Suggested wine and cyder pairings available at an additional cost

START

BBQ SALT-BAKED BEETROOT - buffalo mozzarella, apple cider vinegar pickled apple, roasted walnut, Kingston Black cyder dressing, dill *364kcal* (V)

Candide 13.5% abv.

MAIN

ROAST FENNEL - charred apple, pearl barley, kale, crumbled Waterlip, apple salsa *672kcal* (V)

Chenin Blanc 13.5% abv.

DESSERT

STICKY TOFFEE APPLE SPONGE - butterscotch sauce, milk gelato, poached apple *487kcal* (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!

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(V) - Vegetarian / (VE) - Vegan

LUNCH

Served between 12 - 3pm

2 COURSES FOR 32 / 3 COURSES FOR 36

Suggested wine and cyder pairings available at an additional cost

START

COURGETTE - roasted, cherry tomato, lemon & basil dressing, waterlip, pumpkin seed pesto *406kcal* (V) *Viognier 14% abv.*

GIN CURED TROUT - chilli crème fraîche, cucumber salsa *399kcal* *Semillon 14% abv.*

LEEK HEARTS - leek ash mayo, coppa, dill oil, rockets *328kcal* *Dabinett 6.5% abv.*

TOMATO - consommé, black pepper, basil *305kcal* (VE) *Chenin Blanc 13.5% abv.*

MAIN

SWEETCORN & BACON - spelt risotto, olive oil, chives *904kcal* *Chardonnay 14% abv.*

ESTATE SQUASH - roasted, tomato, saffron aioli, campfire focaccia, parsley *722kcal* (VE) *Viognier 14% abv.*

ARTICHOKE - red fox peas, pickled shallots, cavolo nero, whipped ricotta, tarragon *634kcal* (V) *Wyvern Wing 8% abv.*

ROASTED CARROT - yellow split pea, smoked yoghurt, apple, carrot top pesto *580kcal* (V) *Yarlington Mill 6.5% abv.*

SIDE

(+9 supplement)

BEEF - tomato pesto, parsley *482kcal* *Nebukadnesar 14.5% abv.*

LAMB - garden herb dressing *336kcal* *Gherardino 14.5% abv.*

SUTTON BRUE - halloumi-style cheese, sweet roasted pepper pesto *340kcal* (V) *Chardonnay 14% abv.*

(+4 supplement)

PADRON PEPPERS - olive oil *220kcal* (VE) *Shiraz 14.5% abv.*

CRISPY POTATOES - herb salt *349kcal* (VE) *Orchard Amble 5.5% abv.*

ESTATE LEAVES - Kingston Black dressing *197kcal* (V) *Kingston Blend 6.5% abv.*

DESSERT

Ice Cyder 8% abv.

PUMPKIN PIE - milk gelato, pumpkin seeds *504kcal* (V)

BAKED APPLE - blackberry, rolled oat crumble, gelato *481kcal* (VE)

SEASONAL FOOL - fruit curd, fruit compote, rolled oat crumble *482kcal* (V)

ESTATE CHEESE BOARD - cyder chutney, sourdough crackers, Garden Café pickles *510kcal* (V)