Example Menus*

BREAKFAST

Enjoy a picnic breakfast of The Newt treats.

• A selection of pastries

- · Homemade preservatives and butters
- Cow's milk yoghurt, summer berry compote
- Homemade granola
- Our very own apple juice
- Coffees and teas

LUNCH

Feast on the bounty of our Estate with a selection of seasonal vegetable and meat dishes, accompanied with a glass of our Babylonstoren wine and Estate spring water.

- FOR THE TABLE Wild garlic hang op, Estate sourdough, spelt & ale crackers, Estate radishes, salted butter
- NIBBLES
 - Crushed Pablo red, lovage, apple, onion seeds
 Asparagus, butter, capers, tarragon
- MAINS Roasted spiced cauliflower, fermented leaves, almond yoghurt, coriander
- MEAT Chargrilled spring lamb, garden herb dressing
- PUDDING Somerset strawberries, lavender cream, salted butter crumble

*Our menus change seasonally

AFTERNOON TEA

For your journey back to London, enjoy a selection of sweet and savoury treats from our Estate bakery.

- Scones, seasonal preserve and West Country clotted cream
- Open sandwiches on seeded heritage loaf
- Seasonal cakes
- A selection of Babylonstoren wines

