



Welcome to The Creamery, a new dairy and restaurant serving hearty British food and a range of traditional soft cheese and yoghurt using fresh milk from the estate's herd of water buffalo. Our first venture outside of The Newt in Somerset gardens, The Creamery celebrates the golden age of the Great British railway.

**The Creamery Restaurant Opening Times**

**Breakfast** Saturday and Sunday 9am – 11.30am  
**Lunch** Wednesday – Sunday 12pm – 3pm  
**Dinner** Wednesday – Saturday 5pm – 9pm

**FROM FARM TO FORK**

Our daily ingredients come fresh from the Market Garden, Bakery and Butchery at The Newt, accompanied by the finest cyders. From our gardens and farm to our fields and orchards, everything we produce is rooted in the Somerset landscape.

Recommended daily calorie intake for adults: 2000kcal per day. A 12.5% discretionary service charge will be added to your bill.

All Newt bakery 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 a host for allergen information.

<p><b>STARTERS</b></p> <p><b>Buffalo mozzarella</b> 12 Olive oil, lemon zest, focaccia 896kcal</p> <p><b>Waldorf salad</b> 9 Buffalo yoghurt dressing, apple, candied walnut 257kcal</p> <p><b>Smoked haddock fishcake</b> 10 Lemon mayonnaise, fennel and watercress salad, orange 355kcal</p> <p><b>Mushroom parfait</b> 10 Toasted sourdough, parsley, pickled and crispy shallot 414kcal</p> <p><b>Soup of the day</b> 9 Apple waste sourdough, butter 618kcal</p>	<p><b>MAINS</b></p> <p><b>Butcher's cut steak</b> 23 Cyder brandy peppercorn sauce, autumn salad, fries 1396kcal</p> <p><b>Fish of the day</b> 22 Smoked bacon chowder, estate sourdough baguette, dill 1018kcal</p> <p><b>Cyder braised pork shoulder</b> 19 Story Pig pork, Dabinett cyder, tenderstem broccoli, mustard mash 1054kcal</p> <p><b>The Newt smash burger</b> 21 Beef patty, brioche bun, gouda, beef tomato, estate gherkin, burger sauce, slaw, fries 1260kcal <i>Add smoked bacon +3 Ask to swap for buffalo patty</i></p> <p><b>Sutton Brue burger</b> 18 Estate halloumi-style cheese, brioche bun, beef tomato, Somerset golden ale chutney, slaw, fries 1202kcal</p> <p><b>Roasted squash</b> 17 Spiced pumpkin, crispy kale, pumpkin seed &amp; sage pesto 890kcal <i>Add waterlip feta-style cheese +3</i></p>	<p><b>SIGNATURE CYDER</b></p> <p>Fine cyder 8% abv. 175ml gls / 750ml btl 4.5 / 16          Signature Blend cyder 5.5% abv. 375ml btl 6.5          The Winston Sparkling cyder 11.5% abv. 125ml gls 12          Ice cyder 8% abv. 70ml gls / 375ml btl 7 / 32</p> <p><b>SINGLE VARIETY CYDER</b></p> <p>No.1 Kingston Black 7.3% abv. 375ml 6.5          No.2 Dabinett 6.5% abv. 375ml 6.5          No.3 Yarlinton Mill 5.7% abv. 375ml 6.5</p> <p><b>BEER</b></p> <p>Lucky Saint lager 0.5% abv. 330ml btl 5          Toast craft lager 4.6% abv. 330ml btl 5.5          Toast session IPA 4.3% abv. 330ml btl 5.5</p> <p><b>SPIRITS</b></p> <p>The Newt apple gin 40% abv. 25ml / 50ml 4 / 6.5          Circumstantial rye whisky 47.7% abv. 25ml / 50ml 5 / 8          Black Cow vodka 40% abv. 25ml / 50ml 4 / 6.5          Diplomático rum 40% abv. 25ml / 50ml 4 / 6.5</p> <p style="text-align: right;"><i>125ml / 175ml / 250ml / 750ml btl</i></p>	
<p><b>SIDES</b></p> <p><b>Autumn salad</b> 202kcal 5</p> <p><b>Seasonal vegetables</b> 205kcal 4</p> <p><b>Tenderstem broccoli</b> 196kcal 5</p> <p><b>Slaw</b> 209kcal 4</p> <p><b>Fries</b> 592kcal 5</p>	<p><b>DESSERTS</b></p> <p><b>Baked hangop cheesecake</b> 8 Seasonal compote 611kcal</p> <p><b>Apple crumble</b> 9 Spiced crumble, buffalo gelato, cyder caramel sauce 458kcal</p> <p><b>Buffalo milk gelato or sorbet</b> 6 Choose 1, 2 or 3 scoops of our gelato or sorbet, topped with chocolate sauce, apple caramel or berry coulis 374kcal</p> <p><b>Margaretha's gouda &amp; crackers</b> 8 Babylonstoren spiced pear chutney 422kcal</p>	<p><b>WHITE WINE</b></p> <p>Babylonstoren Candide 5 / 7 / 9.5 / 27 13.5% abv.          Babylonstoren Viognier 6.5 / 8.5 / 13 / 34 14% abv.          Babylonstoren Chenin Blanc 6 / 8 / 11.5 / 30 13.5% abv.          Babylonstoren Chardonnay 9 / 13 / 18 / 48 14% abv.</p>	
<p><b>BUFFALO SET MENU</b></p> <p>£25 for 2 courses          £29 for 3 courses</p> <p><b>STARTER</b>  <b>Buffalo mozzarella</b> Olive oil, lemon zest, focaccia 591kcal</p> <p><b>MAIN</b>  <b>Buffalo smash burger</b> Buffalo patty, brioche bun, gouda, beef tomato, estate gherkin, burger sauce, slaw, fries 1921kcal</p> <p><b>DESSERT</b>  <b>Baked hangop cheesecake</b> Seasonal compote 611kcal</p>	<p><b>SOFT DRINKS</b></p> <p>Somerset apple juice 3.5 130kcal, 330ml btl</p> <p>Raspberry fizz 3.5 54kcal, 270ml btl</p> <p>Ginger beer 3.5 57kcal, 270ml btl</p> <p>Elderflower fizz 3.5 54kcal, 270ml btl</p> <p>Tonic / light tonic 3 40kcal / 32kcal, 200ml btl</p> <p>Coke / Diet Coke 3.5 42kcal / 0.4kcal, 330ml btl</p> <p>Bitterlekker 3 52kcal, 100ml btl</p>	<p><b>HOT DRINKS</b></p> <p>Americano* 3.1</p> <p>Double espresso* 3.1</p> <p>Cappuccino 225kcal 3.6</p> <p>Latte 225kcal 3.6</p> <p>Flat white 150kcal 3.8</p> <p>Hot chocolate 334kcal 3.6</p> <p>English Breakfast* 2.9</p> <p>Earl Grey* 2.9</p> <p>Fresh Mint 2.5</p> <p>Darjeeling* 2.5</p> <p><small>Alternative coffee and herbal teas available.          Alternative milks available: almond &amp; oat.          *Okcal or 33kcal when adding milk - based on cow's milk.</small></p>	<p><b>ROSÉ WINE</b></p> <p>Babylonstoren 7.5 / 10 / 14 / 38 Mourvèdre Rosé 13% abv.</p> <p><b>RED WINE</b></p> <p>Babylonstoren Babel 7 / 9 / 14 / 34 14% abv.          Babylonstoren Shiraz 7.5 / 10 / 15 / 40 14.5% abv.          Babylonstoren 60 Nebukadnesar 14.5% abv.          Vignamaggio 10 / 13 / 19.5 / 50 Gherardino 14.5% abv.          Vignamaggio Monna Lisa 80 14.5% abv.</p> <p><b>SPARKLING WINE</b></p> <p>Babylonstoren Sprankel 11.5% abv. 125ml / 750ml btl 13.5 / 66</p>