

All Day Menu

Breakfast

Breakfast Pots – Our own granola blend with cream Somerset	1.95
Yoghurt and home-made fruit compote	
Five a day fruit pot (pineapple, melon, grape, satsuma, kiwi)	2.75
Toast box	2.50
Offered with chocolate spread, lemon curd, honey, fruit preserve and choice of Millers bakery white farmhouse bread/malted brown bread	

Cakes

Freshly baked Danish pastries / Butter croissants / chocolate croissants	2.25
Organic oat butter flap jack.....	1.90
Banana loaf slice / fruit loaf slice	2.25
Muffins	1.85
Fruit scone, preserve and clotted cream.....	3.50
Bakewell tart / Carrot cake	3.25
Cookies – chocolate chunk/oat & cranberry	1.00
Home-made biscuits (2 per pack)	1.00
Chocolate and orange cake.....	3.50
Victoria sponge.....	3.25

Sandwiches

Chopped free-range organic egg and mustard cress on white farmhouse	2.75
Honey roast gammon and English mustard on wholemeal.....	3.50
Scottish salmon, cream cheese and horseradish on granary	3.95
Ciabatta with rare roast beef, watercress and sweet red onion chutney.....	4.25

Paninis & Toasties

Char-grilled free-range chicken and basil pesto panini.....	4.10
Aged Montgomery's cheddar, red onion and organic Kent tomato panini.....	3.95
Free-range back bacon sandwich breakfast toastie	3.95
Honey glazed ham and Westcombe cheddar cheese toastie	3.50
Roast field mushroom and Somerset brie toastie	3.75
Scrambled egg and mushroom bap	3.95

Boxed Salads

Thai crunchy salad with lemongrass, salmon and hot and sour dressing	4.25
Superfood salad of French beans, broccoli, roasted squash, quinoa, edemame beans, pea shoots and toasted seeds	4.75

Hot Snacks

Home-made soup of the day with hand-cut bread and butter	3.60
Home-made soup of the day	2.75
Home-made Cumberland sausage roll.....	1.75

Hot main course

Mediterranean vegetable lasagne	6.95
Salad pot – summer leaf salad with tomato, cucumber, radish and dressing.....	1.50

Pudding

Roasted English rhubarb fool.....	2.25
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