

*Pantry breakfast menu served 8am - 12pm weekdays,
8am - 2pm weekends*

GRAINS

Strawberry & Pecan Porridge £8

Oats, quinoa, roasted strawberries, pecan nuts, coconut flakes, cinnamon & maple syrup

Homemade Granola £6^{.50}

Oats, maple syrup, coconut flakes, pumpkin seeds, dried cranberry, sultanas & hazelnuts served with Greek yoghurt, manuka & wildflower honey

Matcha Bircher £6

Matcha & almond butter overnight oats topped with bee pollen & lemon zest

Breakfast Chia £6

Chia seeds soaked overnight with coconut milk, coconut yoghurt & vanilla. Topped with açai purée, blueberries & cacao nibs

MAINS

Full English £12

Grilled streaky bacon, local pork & leek sausage, local black pudding, roasted tomato, field mushroom with free-range fried, poached or scrambled eggs

Full Nourish £11

Free-range eggs, chickpea & pea falafel, roasted tomato, shimeji mushrooms, crushed avocado, beet hummus, spinach, beet black pudding. Served with toasted sourdough

Baked Egg Chorizo £11

Somerset chorizo, roasted cherry tomatoes, chickpeas, wild garlic, smoked paprika & free-range eggs. Served with brioche.

Loch Duart Smoked Salmon & Scrambled Eggs £11

Smoked salmon, free-range scrambled eggs on toasted sourdough, lemon

Avocado on Toasted Sourdough £11

Free-range poached eggs, crushed avocado, wild garlic pesto, pomegranate, sesame za'atar, caramelised mushrooms, pea shoots, toasted pumpkin seeds & chilli dressing

Eggs Benedict £11

Free-range poached eggs, Wiltshire smoked ham hock, hollandaise sauce on toasted sourdough

Eggs Royale £11

Free-range poached eggs, smoked salmon, hollandaise sauce on toasted sourdough

Eggs Florentine £11

Free-range poached eggs, spinach, hollandaise sauce on toasted sourdough

PASTRIES & CAKES

All £3.50

Pistachio Swirl
Almond & Raspberry
White Chocolate Croissant
Cinnamon Pretzel
Plain Croissant
Carrot & Beet Cake
Banana Muffin
Granola Bar

FRESH JUICES & SMOOTHIES

Orange Juice £5

Freshly squeezed orange juice

Apple Juice £5

Somerset organic farmed apple juice

Green Juice £6

Kale, spinach, apple, ginger & lime

Breakfast Smoothie £6^{.50}

Oats, banana, apple, coconut milk & cinnamon

Energy Smoothie £6^{.50}

Frozen berries, peanut butter, flaxseeds & almond milk

HOT DRINKS

Double Espresso £3.50

Americano £3.50

Latte £4

Cappuccino £4

Flat White £4

Mocha £4

Rooibos Flat White / Latte £4

Chai Latte £4

Hot Chocolate £4

All Teas £3.50

English Breakfast

Earl Grey

Assam

Jasmine

Lapsang Souchong

Green

Fruit Berry

Lemon Verbena

Peppermint

Camomile

Available with oat milk, soya milk, almond milk. Add £0.50

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

Pantry menu served 12pm - 9pm

NIBBLES

Lemon Flatbread £5

Lemon, ricotta, leek & chives

Crudités £5

Served with red pepper hummus,
beet hummus & yoghurt dip

Selection of Homemade Breads £6

Freshly baked bread to share
with butter, olive oil & balsamic

TO START

Asparagus Soup £8

Asparagus, potato, watercress & mint

Beef Carpaccio £12

Beef, pickled walnuts, crispy shallots,
Berkswell cheese & celery

Lightly Pickled Mackerel Risotto £9.50

Pickled mackerel, wild garlic,
pearl barley & pickled shallots

Scallop Ceviche £15

Lime & chilli marinated scallops,
spring onion & coriander cress

SALADS

Saffron Chicken

Saffron chicken, roasted sweet potatoes, wild garlic,
chicory with pomegranate & buttermilk dressing
£7 | £14

Tomato, Fig & Burrata

Tomato, fig, basil leaf, pomegranate, burrata with
balsamic fig dressing & charred sourdough croutons
£7 | £14

Buddha Bowl

Chickpea & pea falafel, carrots, roasted butternut squash,
red cabbage, quinoa, pickled nasturtium root &
sunflower seeds, served with carrot escabeche dressing
£8 | £16

ON TOAST

Loch Duart Smoked Salmon £11

Smoked salmon, wasabi mayonnaise, gem lettuce,
cucumber on toasted sourdough

Avocado on Toasted Sourdough £11

Free-range poached eggs, crushed avocado, wild garlic pesto,
pomegranate, sesame za'atar, caramelised mushrooms,
pea shoots, toasted pumpkin seeds & chilli dressing

Podded Fresh Peas & Broad Beans £9

Peas, broad beans, radishes, mint & chives
with crumbled Driftwood soft goats' cheese

MAINS

Glazed Beef Cheek £18

Roasted baby beets, charred tenderstem broccoli & sorrel

Pea & Broad Bean Linguine £15

Homemade linguine, peas, broad beans, lemon,
garlic & crème fraiche, chopped herbs

Loin of Cod £22

Braised lentils, asparagus & salsa verde

Roasted Spiced Sweet Potato £16

Sesame pak choi, puffed wild rice, coconut,
lime, coriander with chilli sauce

SIDES

Truffle & Parmesan Fries

Sea Salt & Rosemary Fries

**Charred Tenderstem Broccoli,
Chilli & Toasted Almonds**

**Green Garden Salad, Apple, Red Onion
& Toasted Pine Nuts**

Steamed Baby Rainbow Carrots

All £4

DESSERTS

Chocolate & Avocado Mousse

Compressed strawberries & oats

Mango & Lime Parfait

Coconut crunch, spiced poached pineapple

Peanut Butter Ice Cream

All £6.50

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