

The Somerset All-Day Brunch

Celebrating the Wheel of the Year & the Bounty of the Levels

Served 8:30am - 3:00pm

The Full Somerset (GFO) – 16.00

Local pork sausage, back bacon, black pudding & potato hash, homemade smoky baked beans, roasted balsamic tomato, garlic-butter mushrooms, a fried local egg with buttered sourdough toast

GF Option: Swap sausage, black pudding hash and sourdough for extra back bacon, potato hash brown, and GF bread

The Beltane Garden (GFO, V, VEO) – 15.00

Grilled halloumi, homemade smoky baked beans, house-made spring herb hummus, wilted spring greens, garlic butter mushrooms, new potato hash and a local fried egg, with sourdough toast

VE Option: Swap halloumi for deep-fried breaded tofu (GF panko) and egg for house tofu scramble

Smoked Trout & Sorrel Labneh (GFO) – 16.00

Smoked trout over tangy sorrel labneh, with pickled radishes and a local poached egg on toasted sourdough, topped with toasted seeds and fresh micro herbs

Cheddar & Spring Onion French Toast (V) - 14.00

Pan fried thick cut brioche in a savoury custard, topped with melted West Country cheddar and griddled spring onion with piccalilli and watercress

Ham Hock & Spring Herb Cream Gnocchi - 18.00

Pan seared potato gnocchi and tender pulled Somerset ham hock, tossed with sprouting broccoli, wilted spring greens and sweet garden peas bound in a velvety nut-free spring herb cream sauce, finished with toasted seeds and fresh pea shoots

Somerset Pancakes (V) - 13.50

Fluffy buckwheat pancakes topped with poached rhubarb, toasted hazelnuts, crème fraîche and local sweet cider syrup OR Back bacon and maple syrup with cinnamon sugar

Green Garden Shakshuka (GFO, V) - 15.00

Two local poached eggs on a base of spring greens, spinach and sweet peas, topped with crumbled feta, toasted seeds and jalapeño salsa verde, served with toasted sourdough

Ham Hock & Piccalilli Toastie (GFO) – 12.00

Ham hock with piccalilli and watercress in toasted local sourdough, served with a spring slaw and organic leaves | Add rosemary salted fries 2.50

The Forager's Toastie (GFO, V) - 10.00

Cave aged Wookey Hole cheddar, griddled spring onion and house-made nut-free spring herb pesto in toasted local sourdough, served with a spring slaw and organic leaves | Add rosemary salted fries 2.50

Wellness Bowls

Buddha Bowl (GF, V, VEO) - 13.00

A nutrient dense base of herbed quinoa, new potatoes, heritage carrots & beetroot with organic local leaves and pickled radishes, finished with sorrel labneh, spring herb hummus and jalapeño salsa verde

Spring Hash (GF, VEO) - 15.00

Crispy new potatoes, roast heritage carrots & beetroot with wilted spring greens, topped with a poached local egg, harissa oil, dukkah & tahini yoghurt

Blossom Granola (GF, VEO) - 10.00

Homemade granola with poached rhubarb compote and a dollop of Greek yoghurt, topped with fresh spring berries and toasted seeds

VE Option: Swap Greek yoghurt and honey for coconut yoghurt and maple syrup

Homemade Soup of the Day (GFO, V, VEO) - 9.00

Freshly made soup using local vegetables, served with toasted sourdough

Add grilled cheese to your toast £2.00

Rise & Shine Roll (GFO, VEO) - 8.50

A breakfast roll with your choice of local sausages | back bacon | garlic mushrooms

GFO not available for sausage option

Eggs Your Way (GFO, V, VEO) - 8.50

Toasted sourdough topped with local eggs either scrambled, poached or fried

The Vegan Path: Replace any eggs with our smoked tofu scramble seasoned with turmeric and black salt

Daily Specials

Check out our delicious daily specials on the chalkboards or ask our Café team.

Our specials change each day to keep things fresh, seasonal, and exciting. By changing them every day, we can make the most of fresh, locally sourced Somerset ingredients and reduce unnecessary waste. It gives our chefs the freedom to be creative while offering you something new each time you visit!

Add Ons

Back bacon 3.50 | Black Pudding 3.00 | Maple syrup 1.00 | Toast & butter 3.75 | Hash browns 2.50 | Trout 4.00
Jam or marmalade 0.75 | Homemade baked beans 2.50 | Garlic mushrooms 2.50 | Fried egg 2.50 | Sausage 3.50
Spring slaw 3.00 | Grilled halloumi 4.00 | Rosemary salted fries 4.50 | Organic green salad 4.50

A 10% discretionary service charge is added to all bills.

While we can't substitute extras to our hot breakfasts - you can choose to add extras.

Extras are to be added to a breakfast and cannot be ordered on their own as a make your own breakfast.

V=Vegetarian, VE/VEO = Vegan/Vegan Option Available, GF/GFO = Gluten Free/GF Option Available

Please speak to a team member if you have any allergies or dietary requirements. Gluten Free Bread is available on request.

Food in this restaurant is processed in a kitchen that produces dishes with celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites, tree nuts. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.