

# 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 wild garlic hummus, wilted spring greens, garlic butter mushrooms, new potato hash and a local fried egg, served with buttered 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 & Leek French Toast (V) - 14.00

Pan fried thick cut brioche in a savoury custard, topped with melted West Country cheddar and sautéed leeks served with apple & mustard seed piccalilli and watercress

## Cider-Glazed Ham Hock & Wild Garlic Cream Gnocchi - 18.00

Pan seared potato gnocchi and tender pulled Somerset ham hock glazed in Glastonbury cider, tossed with sprouting broccoli, wilted spring greens and sweet garden peas bound in a velvety nut-free wild garlic pesto 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 sautéed leeks, spinach and sweet peas, topped with crumbled feta, fresh mint and jalapeño salsa verde, served with toasted sourdough

## Ham Hock & Piccalilli Toastie (GFO) - 12.00

Cider-glazed ham hock with apple & mustard seed 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, sautéed leeks and house-made nut-free wild garlic pesto in toasted local sourdough, served with a spring slaw and organic leaves | Add rosemary salted fries 2.50

## Wellness Bowls

### Harvest Bowl (GF, V, VEO) - 13.00

A nutrient dense base of herbed quinoa, new potatoes, roasted heritage carrots & beetroot with organic local leaves and pickled radishes, finished with sorrel labneh, wild garlic 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.

Here at the Middlewick 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 | Sausage 3.50 | Black Pudding 3.50 | Maple syrup 1.00 | Toast & butter 3.75

Jam or marmalade 0.75 | Homemade baked beans 2.50 | Garlic mushrooms 2.50 | Fried egg 2.50

Hash browns 2.50 Winter 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.