

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, charred sweetcorn & potato hash, homemade smoky baked beans, roasted balsamic tomato, garlic & herb grilled flat mushroom and a fried local egg with buttered sourdough toast

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

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

Grilled halloumi, homemade smoky baked beans, house made courgette hummus, garlic & herb grilled flat mushroom, sauteed greens, sweetcorn & potato hash and a fried local egg with buttered sourdough toast

VE Option: Swap halloumi for crispy smoked tofu, and egg for tofu scramble

Golden Courgette & Sweetcorn Fritters (GF, V, VEO) – 15.00

Crispy courgette & sweetcorn fritters served with marinated heritage tomatoes, cooling lime & mint yoghurt, house made dukkah, and a poached egg with a drizzle of chilli oil and fresh herbs

VE Option: Swap lime & mint yoghurt for lime & mint coconut yoghurt, and egg for tofu scramble

Oak Smoked Mackerel with Gooseberry Compote (GFO) - 14.00

Flaked hot smoked mackerel over tangy watercress labneh, topped with a summer gooseberry compote, pickled cucumber ribbons, fresh herbs and a soft poached egg on toasted sourdough

GF Option: Swap for GF bread

Summer Chicken Orzo - 18.00

Herb marinated chicken breast served over a bed of orzo, with griddled summer courgettes, heritage tomatoes, sweet garden peas, and a tomato & basil sauce with a drizzle of chilli oil and fresh herbs

Litha Pancakes (V) - 13.50

Fluffy buckwheat pancakes with fresh Somerset strawberry & rosemary compote, toasted pistachio crumb, crème fraîche and a drizzle of local honey OR Back bacon and maple syrup with cinnamon sugar

Red Shakshuka (GFO, V) - 15.00

Two local poached eggs in a rich ragout of roasted sweet peppers, tomatoes, garlic and summer herbs, topped with crumbled feta, fresh herbs, and Jalapeño Salsa Verde, served with toasted sourdough

VE Option: Swap labneh for lime & mint coconut yoghurt | GF Option: Swap for GF bread

The Garden Sandwich (GFO, V, VEO) – 11.00

Grilled courgette and marinated heritage tomatoes, with house made courgette hummus, topped with crumbled feta, served with a summer fennel slaw and organic leaves

Add rosemary salted fries 2.50 | VE Option: Swap feta for vegan feta | GF Option: Swap for GF bread

The West Country Sandwich - 12.00

Somerset ham hock, pickled radishes and crisp watercress layered with a tangy cider mustard mayo, served with a side of summer fennel slaw and organic leaves

Add rosemary salted fries 2.50

Green Pea & Feta Focaccia (GFO, V) - 12.00

Rosemary & sea salt focaccia topped with minted smashed peas and broad beans, feta and a poached egg, served with a summer fennel slaw and organic leaves

Add rosemary salted fries 2.50 | GF Option: Swap for GF bread

Wellness Bowls

Ritual Bowl (GF, V, VEO) - 15.00

Lemon & fennel quinoa, new potatoes, roasted summer squash and heritage peppers with organic local leaves and pickled beets, watercress labneh, courgette hummus and a Jalapeño Salsa Verde

VE Option: Swap labneh for lime & mint coconut yoghurt

High Summer Hash (GF, VEO) - 15.00

Crispy new potatoes, charred sweetcorn, greens and grilled courgette tossed with summer herb pesto, topped with a soft poached egg, a drizzle of chilli oil, fresh herbs, dukkah and garlic yoghurt

VE Option: Swap garlic yoghurt for lime & mint coconut yoghurt, and egg for crispy smoked tofu

Strawberry & Rosemary Granola (GF, VEO) - 10.00

House baked oats, pumpkin seeds and almonds tossed with maple syrup, served over thick Greek yoghurt, layered with a fresh Somerset strawberry & rosemary compote and finished with local honey

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, VO) - 8.50

A breakfast roll with your choice of local sausages | back bacon | garlic & herb mushroom

GFO not available for sausage option | GF Option: Swap for GF bread

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 house 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 | Sausage 3.50 | Black pudding 3.00 | Mackerel 4.00 | Grilled halloumi 4.00 | Hash browns 2.50
 Toast & butter 3.75 | Homemade baked beans 2.50 | Garlic flat mushroom 2.50 | Fried egg 2.50 | Maple syrup 1.00
 Jam or marmalade 0.75 | Spring fennel slaw 3.00 | 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.