

The Middlewick Menu

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

Served 8:30am - 3:00pm

The Full Somerset (GFO) – 16.50

Local pork sausage, back bacon, charred sweetcorn & potato hash, homemade smoky baked beans, roasted balsamic tomato, garlic & herb grilled flat mushroom and a fried egg with buttered toast

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

The Lammas Garden (GFO, V, VEO) – 15.50

Grilled halloumi, homemade smoky baked beans, house made courgette hummus, garlic & herb grilled flat mushroom, sauteed greens, sweetcorn & potato hash and a fried egg with buttered 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 sorrel & mint yoghurt, house made dukkah, and a fried egg with a drizzle of chilli oil and fresh herbs

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

Oak Smoked Mackerel with Pickled Blackberry (GFO) - 14.00

Flaked hot smoked mackerel over sorrel labneh, topped with tart pickled blackberries, a fresh watercress salad tossed in a lemon dressing and a soft boiled egg with toast

GF Option: Swap for GF bread

Creamy Ham Hock Orzo - 18.00

Tender Somerset ham hock tossed with orzo pasta in a rich creamy garden herb pesto sauce with sweet peas, griddled summer courgettes, and garden herb pesto, finished with fresh herbs

Summer Pancakes (V) - 14.00

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

Red Shakshuka (GFO, V) - 16.00

A local fried egg 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 toast

GF Option: Swap for GF bread

Flatbread

Chicken Satay - 18.00

Coriander and lemongrass marinated chicken, crunchy asian salsa, creamy peanut satay sauce, pickled cucumber and red onion served on a warm laffa bread

The West Country - 16.00

Somerset ham hock and courgette hummus served on warm laffa bread topped with pickled radishes, watercress and mustard mayo, served with a side of summer slaw and organic leaves

Roast Pepper & Tapenade (V, VEO) – 16.00

Sweet roasted red peppers, black olive tapenade layered and courgette hummus on a warm laffa bread topped with crumbled feta and toasted seeds, served with a summer slaw and organic leaves

VE Option: Swap feta for vegan feta

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, sorrel labneh, courgette hummus and a Jalapeño Salsa Verde

VE Option: Swap labneh for sorrel & 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 fried egg, a drizzle of chilli oil, fresh herbs, dukkah and sorrel & mint yoghurt

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

Blackberry Granola (GF, VEO) - 10.00

House baked oats, pumpkin seeds and almonds tossed with maple syrup, served over thick Greek yoghurt, layered with a blackberry & 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 toast

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

Scrambled Eggs on Toast (GFO, V, VEO) - 9.00

Local eggs scrambled on toast | Add smoked salmon or mackerel 5.00

VE Option: Swap egg for tofu scramble | GF Option: Swap for GF bread

Jack Horner Sausage Rolls - 9.50

Choose from a selection of delicious sausage rolls, warmed up and served with salad leaves and summer slaw

Add Ons

Rosemary salted fries 4.50 | Organic green salad 4.50 | Smoked Salmon 5.00 | Mackerel 5.00 | Grilled halloumi 4.00
 Back bacon 3.50 | Sausage 3.50 | Toast & butter 3.75 | Black pudding 3.00 | Hash browns 2.50 | Summer slaw 3.00
 Homemade baked beans 2.50 | Garlic flat mushroom 2.50 | Fried egg 2.50 | Maple syrup 1.00 | Jam or marmalade 0.75

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!

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.