MIDDLEWICK
CAFÉ & FARMSHOP

The Middlewick Menu

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

Served 8:30am - 3:00pm

The Full Somerset (GFO) – 17.00

Local pork sausage, back bacon, bubble & squeak, homemade smoky baked beans, roasted balsamic tomato, garlic & herb chestnut mushrooms and a fried local egg with buttered sourdough

GF Option: Swap sausage and toast for extra back bacon and GF bread.

The Samhain Garden (GFO, V, VEO) – 16.00

Grilled halloumi, homemade smoky baked beans, roasted beetroot hummus, bubble & squeak, garlic & herb chestnut mushrooms, balsamic tomato and a fried local egg with buttered sourdough

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

Spiced Sweet Potato Fritters (GF, V, VEO) – 15.00

Crispy spiced sweet potato & sweetcorn fritters, served on a bed of beetroot hummus with apple & sumac yoghurt, dukkah, and a soft-poached local egg with a drizzle of hot honey chilli dressing and fresh herbs

VE Option: Swap yoghurt for coconut yoghurt, egg for tofu scramble, and hot honey for hot maple chilli dressing

Truffle Mushrooms on Sourdough (GFO, V) - 14.00

Sautéed chestnut & oyster mushrooms in a garlic, thyme & West Country cream sauce served over toasted sourdough, finished with white truffle oil, and a peppery watercress salad

Add soft-poached egg 2.50 | GF Option: Swap for GF bread

Roast Butternut & Pearl Barley Risotto (V) - 18.00

Pearl barley risotto with roasted butternut squash, wild sage pesto, and West Country blue cheese, finished with pumpkin seeds and fresh herbs

Add Somerset ham hock 3.50

Autumn Pancakes (V) - 14.00

Fluffy buckwheat pancakes topped with apple & sultana compote, walnut crumb, cinnamon crème fraîche and a drizzle of honey *OR* Back bacon and maple syrup with cinnamon sugar

Red Shakshuka (GFO, VEO) - 16.00

A soft-poached local egg in a rich ragout of roasted red peppers, tomatoes, smoky paprika, garlic and herbs, topped with whipped feta, fresh herbs, seeds, hot honey chilli dressing, with toasted sourdough

Add back bacon 3.50 | GF Option: Swap for GF bread | VE Option: Swap egg to scrambled tofu with vegan spread and feta

Flatbread

Served with Autumn Slaw

The West Country - 16.00

Pulled Somerset ham hock served on warm laffa bread with a celeriac & apple purée base, topped with caramelized red onion, peppery watercress, and whole-grain mustard mayo

Roast Butternut & Whipped Feta (V, VEO) – 16.00

Sweet roasted butternut squash served on warm laffa bread with a celeriac & apple purée base, topped with whipped feta, dukkah, fresh rocket, and hot honey chilli dressing

VE Option: Swap whipped feta for vegan feta and hot honey for hot maple chilli dressing

Ritual Bowl (GF, V, VEO) - 15.00

Chilled lemon quinoa and organic local leaves with roast curried cauliflower and onion with butter beans, roasted carrots, beetroot hummus, apple & sumac yoghurt, and hot honey chilli dressing

VE Option: Swap yoghurt for coconut yoghurt and hot honey for hot maple chilli dressing

Harvest Hash (GF, V, VEO) - 15.00

Our roasted root veg bubble & squeak topped with sautéed autumn greens, a soft-poached local egg, sage pesto, dukkah, apple & sumac yoghurt, and a drizzle of hot honey chilli dressing

VE Option: Swap yoghurt for coconut yoghurt, egg for tofu scramble, and hot honey for hot maple chilli dressing

Blackberry Granola (GF, V, VEO) - 10.00

House baked oats, pumpkin seeds, and almonds with maple syrup, served over thick Greek yoghurt, layered with a blackberry & rosemary compote and finished with 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 seasonal soup using local vegetables, served with toasted sourdough

Add grilled cheese to your toast 2.00

Rise & Shine Roll (GFO, VO) – 8.50 Served until 11am

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

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

Eggs on Toast (GFO, V, VEO) – 9.00 Served until 11am

Local eggs scrambled or fried on toast | Add smoked salmon 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 slaw

Add Ons

Rosemary Salted Fries 4.50 | Green Salad 3.00 | Smoked Salmon 5.00 | Grilled Halloumi 4.00 | Back Bacon 3.50 | Sausage 3.50

Pulled Ham Hock 3.50 | Toast & Butter 3.50 | Black Pudding 3.00 | Hash Browns 2.50 | Autumn 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.