

WELCOME TO SYMONDSBURY KITCHEN

OPEN EVERY DAY 9AM - 4PM FOR BREAKFAST, LUNCH, COFFEE AND TEA. DOGS WELCOME.

Our menu is small but seasonal using our homegrown vegetables, salad leaves and fresh herbs. We source as many local ingredients as possible to ensure we are sustainable and authentic. Eggs are provided from our happy hens and our lamb and pork is home reared on our farm. We make our own jam and marmalade, which is also for sale in our shop.

Please let us know if you have any dietary requirements. We're always happy to help.

COVID-19 INFORMATION

We are closely following government guidelines to ensure the safety of our customers and staff. We have implemented increased cleaning and hygiene measures and checks, and will be abiding by recommended social distancing advice.

These changes will affect our service times and we ask for your patience and kindness while we all adapt to these changes.

LUNCH (12PM - 3PM)

SEASONAL SOUP With fresh granary bread. Please see the board or ask a member of the team for today's soup.	6.00
SK AUTUMN SALAD (V) Garden squash & red peppers slow roasted with labeneh & drizzled with zhoug, toasted pumpkin seeds & fresh garden leaves. (For vegan option, please ask for no labeneh)	11.50
BRAISED PORK, BUTTERBEAN & CHORIZO STEW With local Isaac cider & Symondsburgy garden greens. Pork from our home reared, rare breed pigs	14.00
PAN FRIED LOCAL FISH With roasted tomatoes & seasonal vegetables with garlic & herby aioli Please ask a member of the team about today's local fish	12.50
DISH OF THE DAY Please check our specials board or ask a member of the team	

LIGHTER LUNCH

SOURDOUGH SANDWICH TOASTIE With local cheddar, pickles & Symondsburgy seasonal salad ADD BACON FOR 1.50	8.50
OMELETTE Made with Symondsburgy Estate eggs CHOICE OF TWO FILLINGS: Onions; feta; herb roasted tomatoes; bacon	8.75

SIDES

HOMEMADE CHIPS	3.50
HOMEGROWN GARDEN SALAD With vinaigrette	3.25