

SHARPHAM PANTRY

SERVED FROM MIDDAY

DEDICATED TO ORGANIC SPELT

OUR SHARPHAM PANTRY RESTAURANT HAS A DELICIOUS SEASONAL MENU BASED AROUND THE FINEST LOCAL INGREDIENTS THE SOUTH WEST HAS TO OFFER.

LIGHT BITES

Seasonal soup of the day with spelt bread (v)	5.65
Spelt pitta chips with roasted chestnut hummus (v)	6.25
Confit of pheasant bruschetta with balsamic roasted grapes	7.85
Brie and cranberry bruschetta on chargrilled sourdough bread (v)	7.20
Mixed olives and smoked almonds (v)	6.40

DELICIOUS FOOD FOR ALL

PLEASE ADVISE US OF ANY DIETARY REQUIREMENTS, MANY OF OUR OPTIONS ARE VEGETARIAN AND COME WITH A GLUTEN FREE OPTION.

MAINS, SALADS & SPELT FLATBREADS

BBQ glazed Sharpham Park organic venison burger with pancetta and blue cheese in a brioche bun	12.50
Salmon and prawn fishcake on sauted kale and pearled spelt with herb and lemon creme fraiche	11.95
Pumpkin and sage pearled spelt risotto with pancetta and parmesan finished with creme fraiche	10.50
Little Hallows fresh pasta, Sharpham Park organic walnut pesto, spinach and gran pedano tipo (v)	9.95
Roast turkey salad, caramelised shallots, pickled sprouts, crisp bacon pieces with a sage and onion dressing	10.25
Spiced pear and chicory with Sharpham Park organic walnuts, local sheep's curd and blackberry balsamic dressing (v)	9.75
Avocado, goats cheese and harissa spelt flat bread (v)	9.50
Pancetta, fig and gorgonzola spelt flat bread	10.45

SIDES

Roasted spicy sweet potato chips (v)	3.50
Mixed leaf salad (v)	3.50
Honey glazed parsnips (v)	3.50
Coleslaw (v)	3.50
Panfried sprouts with bacon and chestnuts	3.50

DID YOU KNOW?

WE USE THE SPELT HARVESTED AT OUR ORGANIC FARM, SHARPHAM PARK, AS A BASIS FOR MANY OF OUR DISHES DUE TO ITS HEALTH BENEFITS, VERSATILITY AND DELICIOUS TASTE.

DESSERTS

Christmas pudding waffle with rum custard (v)	Port soaked vale of Camelot blue cheese with grapes, apple, celery and cracker biscuits (v)	Chocolate truffle tort with kirsh soaked cherries (v)
5.25	7.95	5.25

MONDAY TO SATURDAY 9.30AM - 5.00PM AND SUNDAYS 10AM - 4.30PM (FOOD SERVED UNTIL 1HR BEFORE CLOSING).

SHARPHAM PANTRY

COFFEE		TEA		SOFT DRINKS	
Americano	In/ out 2.50/2.25	English Breakfast	In/ out 2.25/2.00	Lemonade	3.00
Cappuccino	3.00/2.75	Decaf Tea	2.25/2.00	Sharpham Park apple juice	2.50
Latte	3.00/2.75	Earl Grey	2.25/2.00	Orange juice	2.50
Flat white	2.50/2.25	Green tea	2.25/2.00	Lime crush	3.00
Mocha	3.00/2.75	Peppermint	2.25/2.00	Ginger Beer	3.00
Macchiato	2.25/2.00	Lemon & ginger	2.25/2.00	Rhubarb Crush	3.00
Espresso	2.00/1.75	Blackcurrant and acai Berry	2.25/2.00	Elderflower	3.00
Babyccino	1.50/1.25	Chamomile	2.25/2.00	Coca-Cola	2.50
Hot chocolate	3.00/2.75	BEERS & CIDER		Diet Coca-Cola	2.50
Add marshmallows and whipped cream	0.50			Peroni	5.00
Bailey's hot chocolate	6.00/5.75	Worley's Beatnik Billy (Medium sweet cider)	5.00	Still water 330ml/750ml	1.50/2.50
Full fat, semi skimmed and soy milk available Decaf option available					
WHITE		RED		ROSÉ	
<p>Conde de Cron Vino Blanco An intense, highly refreshing bouquet of citrus and white stone fruit. These are echoed on the full and complex palate alongside more tropical notes. The finish is long, crisp and refreshing.</p> <p>Price per bottle £15.95 Price per 175ml glass £4.00</p> <p>Sincerite Sauvignon Blanc A super fresh aromatic white bursting with aromas of lemon and lime and a hint of tropical fruit. On the palate, this is crisp and clean with typical herbaceous, cut grass flavours.</p> <p>Price per bottle £17.95 Price per 175ml glass £5.00</p>		<p>Conde de Cron Vino Tinto Mellow and soft on the palate with a great finish above.</p> <p>Price per bottle 15.95 Price per 175ml glass 4.00</p> <p>Casa Elena Merlot Smooth and elegant with a nose of crushed berries, blackcurrant and cherry. Aged in barrel for 12 months, there are also hints of leather, vanilla and cedar.</p> <p>Price per bottle 17.95 Price per 175ml glass 5.00</p>		<p>Villa Des Anges Rose Bright, ripe strawberry fruit on the nose with crisp acidity and a nice core of fruit.</p> <p>Price per bottle 18.95 Price per 175ml glass 4.75</p>	
				PROSECCO	
				<p>Alessandro Gallici Prosecco Appetisingly fresh with green apple and lemon scents and a ripe, citrusy taste.</p> <p>Price per bottle 19.95 Price per glass 5.00</p>	