

KIMBERS'

The Kitchen at Kimbers'

Breakfast served 9.30am to 11.30am

Mushroom and fried egg bap	£4.95
Gloucester Old Spot sausage, bacon, black pudding and fried egg bap	£6.50
Home cured Gravdlax and scrambled egg on toasted sourdough	£8.00
Two poached eggs on toasted sourdough with smashed avocado and grilled Isle of Wight tomatoes	£7.50
Two poached eggs on toasted sourdough with hollandaise and bacon	£8.50
Vegetarian breakfast two fried eggs Isle of Wight tomatoes, field mushroom and baked beans	£6.95
Small cooked breakfast; one Gloucestershire Old Spot fat sausage, one rasher of bacon, black pudding, roasted Isle of Wight tomatoes, field mushroom, organic baked beans, fried egg, toast	£7.75
Farmers' full English breakfast: two Gloucestershire Old Spot fat sausages, two rashers of bacon, black pudding, roasted Isle of Wight tomatoes, field mushroom, organic baked beans, two fried eggs, toast	£10.50

Lunch served 12pm to 2.30pm

Soup of the day, Bakery 303 cottage loaf and Barber's butter	£6.50
Smoked sweet paprika crusted Homewood halloumi, smashed avocado, spring onion and lemon on toasted sourdough	£8.50
Kimbers BLT with Wild Garden leaves and skin on fries	£8.00
Home cured gravadlax, lemon, black pepper and mustard crème fraiche, toasted sourdough and side of leaves	£8.50
Kimbers Reuben's Sandwich, home cured silverside of beef, pickled English cucumbers, Montgomery Oglesfield and mustard mayonnaise with side of leaves and crisps	£8.50
The Kitchen classic Angus hand pressed burger with smoked cheese and Isle of Wight tomato relish, skin on fries and slaw. Add Bacon for £1.50	£11.50/ £13.00
Cannelini bean, shredded beetroot, goats cheese burger with slaw and fries, No cheese as Vegan option	£10.00 £8.50
Homemade quiche served with slaw, side salad and skin on fries	£10.00
Pie of the day with seasonal vegetables, mash and real bone gravy	£11.00

All of our main ingredients are seasonal and local, with the vast majority coming from our farm and other suppliers from neighbouring counties. Many of our dishes can be prepared gluten-free, please enquire. We do not have any vegan dishes on the menu. The farm is central to our ethos; however we will try to accommodate your dietary requirements.

Please ask about our Sunday Sharing Lunches; our Mid-Week Set Lunch menu on Tuesday, Wednesday, Thursday; Daily specials; cakes and coffees; allergen advice; pop-ups and events.

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Pear, Stilton and Walnut salad with Wile Garden leaves dressed in Isle of Wight tomato balsamic £9.50

Specials, please ask

Add Fries, Mixed Salad, Cup of soup, Scotch Egg, Pork Pie £3.50

Drinks and Sweets Menu

A selection of Somerset Blissful cakes please ask the table staff from £1.50

A selection of Purbeck Ice creams per scoop £1.50

918 Coffee from £2.25

Milky hot chocolate with or without mini marshmallows from £2.25

Freshly squeezed orange juice £2.50

Twinings English Breakfast tea for one £2.00

Twinings Earl Grey, Lady Grey, Mint, Lemon and Ginger, Green or Foraged Fruits £2.25

Gusto Organic Sicilian Lemon and Yuzu £2.75

Gusto Organic Sicilian Blood Orange £2.75

Gusto Organic Real Cola £2.75

Gusto Organic Slim Cola £2.75

Gusto Organic Fiery Ginger with Chipotle £2.75

Gusto Organic Real Cherry Cola £2.75

Gusto Organic Lemon Energy £2.75

Gusto Organic Original Energy £2.75

Alcoholic beverages may be purchased in the farmshop and consumed within The Kitchen.

Corkage of £3.00 is charged per bottle of wine.

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