

KIMBERS'

The Kitchen at Kimbers'

Lunch served 12pm to 2.30pm

Small plates

Smoked sweet paprika fried Homewood halloumi, smashed avocado on sourdough, spring onion, lemon	£7.00
Kitchen-made liver parfait with chutney and sourdough	£7.50
Soup of the day, Bakery 303 cottage loaf and Barber's butter	£6.50
Mushrooms, thyme and Oglesfield cheese on toast	£7.25
Croque Monsieur with Kimbers smoked ham and Keens Cheese (option with an egg)	£7.75/ £8.75

From our farm

Kimbers Gloucestershire Old Spot Cassoulet served with watercress salad	£10.00
Shepherds pie, slow braised shoulder of the Sussex Boys lamb with winters greens and gravy	£11.00
Pheasant breast wrapped in streaky bacon, bubble and squeak and a mushroom and pink peppercorn sauce	£10.50
The Kitchen classic Angus burger with cheese and Isle of Wight tomato relish, skin on fries and winter slaw	£11.50
Brixham fresh fish and chips with smashed peas	£12.00
Warm beetroot, walnut and goats cheese salad with Isle Wight smoked tomato balsamic dressing	£9.50
Kimbers' Farm Shop liver with crispy smoked bacon, greens and mash, proper bone gravy	£10.00
Homemade quiche served with winter slaw and skin on fires	£9.75
Cannellini bean and shredded beetroot burger with winter slaw and fries	£8.50

Sandwiches served with homemade crisps and salad

Kimbers Gloucestershire Old Spot BLT	£7.50
Gloucester Old Spot sausage, Dijon mustard	£7.50

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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Brie and tomato relish	£7.50
Fresh Brixham Fish Finger sandwich, Kitchen tartar sauce	£7.50

Breakfast served 9.30am to 11.30am

Kimbers' home produced bacon bap	£4.95
Gloucester Old Spot sausage bap	£4.95
Mushroom and fried egg bap	£3.95
Gloucester Old Spot sausage, bacon, black pudding and fried egg bap	£6.50
Porridge using Kimbers' unpasteurised milk served with honey	£4.20
Homemade granola, Hurdlebrook yoghurt and berry compote	£6.50
Poached egg on sourdough toast with hollandaise served with bacon, smoked trout or mushrooms	£8.00
Mere smoked trout, scrambled egg on toasted sourdough	£8.00
Roasted Isle of Wight tomatoes, field mushroom, organic baked beans, two fried eggs	£5.75
Small cooked breakfast; two Gloucestershire Old Spot chipolatas, one rasher of bacon, black pudding, roasted Isle of Wight tomatoes, field mushroom, organic baked beans, fried egg, toast	£6.75
Farmers' full English breakfast: three Gloucestershire Old Spot chipolatas, two rashers of bacon, black pudding, roasted Isle of Wight tomatoes, field mushroom, organic baked beans, two fried eggs, toast	£8.95
Continental breakfast, Kimbers' ham, selection of local cheese and boiled egg with toasted sourdough	£8.00
Toasted Bakery 303 teacake with Barber's butter	£2.95
Freshly squeezed orange juice	£2.50
918 Coffee, from	£2.00

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