

Brunch

(Served 9am-3pm)

Maddy's Haystacks

Meat Haystack - 2 homemade haystacks topped with smashed avo, sour cream, poached egg, bacon and homemade tomato salsa

Veggie Haystack - 2 homemade haystacks topped with smashed avo, sour cream, halloumi, poached egg, homemade tomato salsa

Vegan Haystack - 2 homemade haystacks topped with smashed avocado, homemade tomato salsa, mushrooms, spinach, finished with Salsa Verde

Bubble & Squeak

Our signature bubble & squeak recipe topped with 2 poached eggs from Southview Farm, finished with our homemade Salsa Verde

[Add Bacon +2.5 / Halloumi +3 / Smoked Salmon +3.5]

Eggs & Avocado

Smashed avocado mixed with lime & coriander, served on toasted sourdough topped with 2 poached eggs and homemade tomato salsa

[Add Bacon +2.5 / Smoked Salmon +3.5]

Chilli Poached Eggs

Our homemade chilli butter soaked into toasted thick cut sourdough, homemade garlic yoghurt, sautéed spinach, 2 poached eggs, topped with a mix of toasted seeds, panko crumb, and chilli flakes

[Add Bacon +2.5 / Smoked Salmon +3.5 / Harissa Halloumi +3.5]

Green Pancakes

(served from 11.45am)
Spinach pancake topped with cashew cream, sundried tomato pesto, wilted spinach, garlic tomatoes and sautéed mushrooms

Stuffed Savoury French Toast

Homemade brioche coated in sundried tomato butter and parmesan, filled with mascarpone served with tomato pesto, smashed avocado, garlic yoghurt, poached egg, garlic crumb, streaky bacon and parmesan crisp

Sourdough Toasties

Taylors of Bruton toasted sourdough sandwich served with a traditional side salad, honey mustard dressing, and our homemade slaw (Served 11.45am-3pm)

Jorge's Chicken Sabrosa

Chef Jorge's Cajun Chicken, mixed roasted peppers, homemade tomato salsa and guacamole in toasted sourdough, with homemade Nacho Cheese dipping pot

Roscco's Hickory Pulled Pork

Chef Roscco's Hickory BBQ pulled pork, smoked cheddar, streaky bacon, sliced pickled gherkin

Bacon, Brie and Cranberry

Twanger Cheddar and Sticky Figgy Chutney

[Add Wiltshire ham +2]



Lunch

(Served 11.45am-3pm)

15

Soup of the Day

*Chef's homemade soup of the day with garnish and toasted thick cut sourdough

15

Avonfield Salad

Homemade slaw / Herby new potatoes / Beets / Carrot, pineapple, cranberries, pumpkin seeds / Mediterranean Couscous / Smashed avocado mixed with lime & coriander / Pickled Cucumber / Homemade sundried tomato pesto / Traditional mixed leaf salad with honey mustard dressing

15

[Add Chicken, Coronation Chicken, Tuna Mayo, Wiltshire Ham, Bacon +2.5]

[Add Smoked Salmon +3.5] [Add Halloumi +3] [Add Glastonbury Twanger Cheddar, Homemade Hummus +2.5] [Add Toasted Sourdough +2]

14.5

Tart with Avonfield Salad

Freshly baked tart of the day, served with Sticky Figgy chutney and Salad of the Day listed above

15

Tart with Simple Salad

Freshly baked tart of the day, served with Sticky Figgy Chutney, homemade slaw, Herby new potatoes, Beets and Traditional mixed leaf salad with honey mustard dressing

15

On Taylors of Bruton white or granary bread served with traditional side salad, honey mustard dressing, and our homemade slaw (Served 9am-3pm)

GF option available for all sandwiches

15

Club Sandwich

Bacon, free-range chicken, mixed leaves & cherry tomatoes sandwiched between 3 slices of bread with layers of mayonnaise

12

Coronation Chicken

Free-range chicken in our homemade coronation sauce with poppadom, salad, pickled red onion & mango chutney

9

Bacon Sandwich

9.5

Tuna Mayo & Salad

9.5

Wiltshire Ham & Slaw

9.5

Glastonbury Twanger Cheddar & Sticky Figgy Chutney

9

Hummus & Salad

11.5

Homemade hummus with sundried tomato pesto & salad

E: info@avonfieldkitchen.com

Web: avonfieldkitchen.com

@avonfieldkitchen  /avonfieldkitchen

If you have a food allergy, intolerance or any dietary requirements please inform a team member at the till before placing your order

Vegan =  Vegan option available =  Contains Nuts = 

Gluten Free =  Gluten Free option available = 