

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]

Wild Mushroom Crumpet

Homemade crumpet basted in garlic butter, topped with creamy wild mushroom medley, sauteed spinach and parsely oil

Sandwiches

On Hobbs House 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

Club Sandwich

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

Coronation Chicken

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

Bacon Sandwich

Tuna Mayo & Salad

Wiltshire Ham & Slaw

Glastonbury Twanger Cheddar & Sticky Figgy Chutney

Hummus & Salad

Homemade hummus with sundried tomato pesto & salad



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

[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]

Tart or Sausage Roll with Salad of the Day

Your choice of homemade sausage roll or freshly baked tart of the day, served with Sticky Figgy chutney and Salad of the Day listed above

Tart or Sausage Roll with Simple Salad

Your choice of homemade sausage roll or 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

Caesar's Bagel

Griddled chicken, streaky bacon, Caesar dressing, cos lettuce, garlic crumb and parmesan in our homemade bagel, served with side salad and slaw

Ploughmans

Wiltshire Ham, Glastonbury Twanger cheddar, sausage roll, mixed salad with homemade honey mustard dressing, beets, herby new potatoes, pickles, cornichons, served with toasted sourdough and homemade onion marmalade

Baked Goat's Cheese Salad

Pan fried goats cheese, hazelnut, roasted red pepper and cranberry salad, balsamic glaze, lemon olive oil dressing, homemade onion marmalade

Sourdough Toasties

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

Bacon, Brie and Cranberry

Twanger Cheddar and Sticky Figgy Chutney

[Add Wiltshire ham +2]

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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 = 🌾*