



The Sweetpea Kitchen

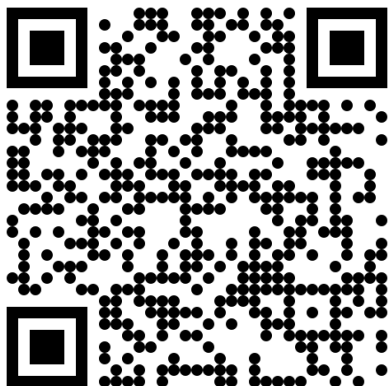
“Local. Handmade. Family-run. Just good food, the way we’ve always made it.”

All our menus are printed on recycled coffee ground paper.

Helen, Clive and Ed would like to welcome you to
“The Sweetpea Kitchen.”



Scan here to find out more
about us & join the
Sweetpea Kitchen Club.



or follow us on Instagram:
@Sweetpea_catering

Wifi:
**Sweetpea Kitchen Guest
Cup4Ocake**



Brunch Menu
Served 10am - 11:45am

All our meat, eggs & milk are locally sourced. Our bread comes from Hobbs House bakery.

The full breakfasts

The Jackson-Wilding favs

The Sweetpea Full English Wiltshire sausage, Wiltshire bacon, thick sliced toast, roasted tomato, field mushroom, free range fried or poached eggs, scallop potatoes & Heinz baked beans	15.50	Smashed avocado, sourdough, vine tomatoes free range poached eggs (V, AVG) add... Wiltshire bacon	13.00 3.50
The Sweetpea Veggie Breakfast (V, AVG) Vegan sausage, grilled halloumi, thick sliced toast, roasted tomato, field mushroom, free range fried or poached eggs, scallop potatoes & Heinz baked beans	15.50	Poached eggs on toast (V) Scrambled eggs on toast (V) add... field mushroom add... salmon	8.00 9.25 2.00 4.50
Breakfast classics		Mushroom skillet, toasted sourdough (V) add...Wiltshire bacon	11.50 3.50
	Bacon or sausage sandwich add... fried egg		9.00 1.50
	Roasted tomato and field mushroom sandwich (V, AVG)	Pancake stack choose from... seasonal berry compote (V) bacon, maple Syrup	12.50
	Eggs Benedict Wiltshire ham, poached eggs & hollandaise sauce, muffin	Two slices of Hobbs House toast, butter, strawberry or blueberry jam	5.00
	Eggs Royale Smoked salmon, poached eggs & hollandaise sauce, muffin		
Woodland Eggs (V) Grilled mushrooms, poached eggs, hollandaise sauce, muffin	13.00		

(V) Vegetarian, (AVG) Ask for vegan

**On ordering, please state all allergies
Gluten free & vegan alternatives are available on request.**

Please note during busy times we will be unable to make any changes, swaps or substitutions.

A 10% optional service charge is added to your bill.

Lunch Menu

Served 12pm – 3pm



Don't forget to check our specials board.

All day brunch

Lunch

The Sweetpea Full English **15.50**
Wiltshire sausage, Wiltshire bacon, thick sliced toast, roasted tomato, field mushroom, free range fried or poached eggs, scallop potatoes & Heinz baked beans

Quiche of the day **14.50**
skin on fries & salad (V)

The Sweetpea Veggie Breakfast **15.50**
(V, AVG))
Vegan sausage, grilled halloumi, thick sliced toast, roasted tomato, field mushroom, free range fried or poached eggs, scallop potatoes & Heinz baked beans

Handmade pie of the day, thick cut chips or Maris Piper mash, seasonal veg and gravy **18.50**

Handmade Scotch egg, Clive's chutney, skin on fries & salad **15.00**

Wiltshire gammon, free range fried eggs, peas & chips **17.00**

Smashed avocado, sourdough, vine tomatoes **13.00**
free range poached eggs (AVG)
add...bacon **3.50**

Beef chilli or veggie loaded fries (AVG) **13.50**

Soup of the day, thick sliced bread (V) **8.00**

Sandwiches

Served with skin on fries or salad

The Sweetpea Chicken Club **16.00**

The Sweetpea bacon & cheese 6oz beef burger, skin on fries, onion rings, coleslaw **18.00**

Lackham steak open ciabatta, blue cheese mayonnaise, fried onions **19.00**

Buttermilk chicken, bacon & cheeseburger, skin-on fries, onion rings & slaw **18.00**

Mediterranean vegetable, pesto, mozzarella open ciabatta (V, AVG) **12.00**

Brie, bacon and handmade chutney toastie **13.00**

Salads

Chicken Caesar Salad **16.00**

Super food garden salad grains, seeds and bistro leaves **14.50**

... add halloumi, chicken or avocado

A 10% optional service charge is added to your bill.

(V) Vegetarian (AVG) Ask for Vegan

On ordering, please state all allergies (including vegan, even if not stated we can do vegan alternatives for some vegetarian dishes). Gluten free alternatives are available on request.



Drinks Menu

We use Easy José coffee based in Shepton Mallet, Ivy House Organic Dairy and tea from Joes Tea Co. Ask to hear more about their stories!

Hot drinks – all coffee is double shot as standard.

Espresso	3.00
Espresso macchiato	3.10
Americano	3.20
Flat white	3.60
Cappuccino (12oz)	3.80
Latte (12oz)	3.80
Café mocha (13oz)	4.50
Cortado	3.50
Chai latte (13oz)	3.80
...make it dirty	1.50
Pot of tea for one	3.20
...ask for flavours	
Hot chocolate	4.20
Oat, soy, coconut alternative	.50
Syrup shot	.50
Decaf	.10

Cold & soft drinks

Diet coke/coke zero	3.60
Coca cola	3.80
Iced latte	4.00
Iced Americano	3.20
Luscombe juices	4.50
Choose from: orange, apple, Sicilian lemonade, bubbly elderflower, ginger beer	
Lemonaid	4.50
Choose from: passionfruit, blood orange lime	
Sprite zero	3.50
Frank sparkling water	2.60

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Alcohol Menu

Bottled

Toast Beers (330ml) IPA, lager, pale ale (5%)	5.50
Peroni Nastro Auzzurro (5%)	5.00
Peroni Nastro Auzzurro (0.0%)	4.75
Big drop 0% Beers Lager, IPA pale ale (0%)	5.25
Cornish Orchards cider (5.2%)	6.00
Cornish orchards raspberry and elderflower cider (4%)	5.50

On tap

Peroni Nastro Auzzurro (5%)	3.40/6.50
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Spirits - 25ml shots

Bath gin (40%)	5.00
Tarquins rhubarb & raspberry gin (40%)	5.25
Black cow vodka (40%)	5.00
Cotswolds single malt (47%)	6.50
Jack Daniels (40%)	4.95
Kraken black spiced rum (47%)	4.00
Navas tonic water/soda water	2.50

White 175ml/bottle

Sonberg chenin/colombard (House) S Africa-dry-pear	7.00 /26.00
Two points sauvignon blanc S Africa-dry-grapefruit	7.50 /29.00
Cognola pinot grigio Italy-dry-citrus	7.25 /27.50

Red 175ml/bottle

Sonberg shiraz (House) S Aftica-dry-plum	7.00 /26.50
La Palma merlot Chile-dry-plum	7.50 /29.00
Cruz alta malbec Argentina-dry-blackberry	8.25 /31.50

Rose 175ml/bottle

La fleur cecile rose (House) France-dry-raspberry	7.25 /28.00
Etoile de mer rose France-dry-strawberry	8.50 /33.00

Sparkling baby bottle (200ml)/bottle

Moinet prosecco DOC Italy-dry-floral	10.00 /37.50
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