

## The Baa

Situated in the old lambing sheds and drawing inspiration from the farm's two flocks of rare breed sheep, the bespoke 'sheep seats' characterise this space.

Bartenders create homemade cordials, shrubs and infusions which together with fresh flowers and herbs from the garden, create a cocktail menu that tells the story of the land.

From 7.00am to midnight  
*Residents bar*

## Thyme for Tea

### Cake

A classic lemon drizzle in the summer or a more unusual quince cake for autumn, we offer a fresh, home-made cake on the bar every day

£4.00 - £5.50

### Coffees

Cappuccino, Latte, Americano,  
Macchiato, Espresso

£3.50

*We use Arabica beans from Easy Jose Coffee; ethically sourced, traceable to the farms, Jose Melin is as passionate about the sustainable principles of his business as he is about the taste .... which we love.*

## Teas

English Breakfast, Earl Grey,  
Peppermint, Chamomile, Green tea,  
Chocolate, Cinnamon & Chai

£3.50

*Our teas come from Prince & Sons;  
championing small tea producers, many of  
whom are involved with the Rainforest  
Alliance, Fairtrade or Ethical Tea Partnership,  
all of whom enjoy a thoughtful relationship  
with Prince & Sons. Simon Prince blends his  
teas in the UK ... they are second to none.*

There is always a fresh herbal infusion  
available, sourced from the garden and as  
fresh as can be.

£3.50

## Hot Chocolate

White, Milk or Dark

£3.00

*We use Callebaut Belgian chocolate,  
because it is the best we can buy.  
Callebaut are committed to sustainability,  
investing in training and community  
projects in partnership with the Cocoa  
Horizons Foundation.*

[www.thyme.co.uk](http://www.thyme.co.uk)