



Welcome to The Sweetpea Kitchen at Hartham Park

Helen, Clive & Ed would like to welcome you to The Sweetpea Kitchen at Hartham Park. As a family Sweetpea has been in our lives for nearly 20 years, as our family developed so did our company, with both daughter Abi and son Ed earning their pocket money by washing up or helping out at events. We started off working from home, then in 2012 we made the move to our first ever unit on Bowden Hill, Lacock, spectacular views but when it was icy or snowy it was a bit tricky. Here we catered for weddings, school lunches and business meetings. Then in 2018 we then made the big leap moving into Hartham Park, originally catering solely for the members on site. Then in 2021 we decided it was time to open up the restaurant, the grounds and the house to you all. Then here we are today!

Our menus have been selected to showcase the food we all love, there's no names you won't recognise, it's comfort food made with quality ingredients guaranteed to keep you full. Our food will give you a metaphoric hug and make you feel warm inside. Don't worry though there are some healthier options on the menu. You will see that we have included personal items that we love to eat at home. One of Helen's favourite foods is scrambled eggs, toast and mushrooms. For us using the best ingredients is key, tied in with Clive's special touch to give the delicious food we have on our menus.

One thing we don't like to do is rush, good things and food takes time. There's never any need to ask where your food is you haven't been forgotten we are just making sure it's extra tasty for you!

We hope you have a lovely time and enjoy your time with us today.





Our suppliers... What helps make the food we produce?

For us good ingredients are key to producing the best quality food and drinks. Below we have a little bit about some of the suppliers we use, including Ed's cheesy jokes. All of our meat and eggs are free-range and come from the Wiltshire area.

Coffee - Our coffee is sourced from Easy Jose Coffee Roasters, based in Shepton Mallet. Easy Jose have a simple mission of "creating a sustainable future for indigenous communities, our rainforest and our industry & creating long lasting, sustainable, personal relationships with indigenous producers. Each producer must show tangible results of forestry protection whilst upholding organic growing principles." If you haven't bean already take a look at their site.

Milk - Our milk is sourced from Ivy House Dairy, producing non-homogenised Organic Jersey milk from the Somerset countryside. Moove over to their website to find out more, you can even meet some of the cows!

Tea - Our tea is sourced from Joe's Tea Company, founded in 2012. Joe's tea is grown on a small organic tea plantation high in the misty hill above Dyatalawa, Sri Lanka. All of the tea is brewed up with 100% organic Ceylon loose tea leaves. Grab a cuppa and visit their website to see more of what they have brewing.

Eggs - The delicious cakes you see when you walk in are handmade in house by Clive. All our eggs are Free-Range and sourced from Southview Farm, Box. Over 3000 hens range freely in the fresh open pastures, with a willow tree plantation allowing a natural woodland habitat for the birds. The eggs are even delivered using an electric van. Head over to their website to see what's clucking.

Meat - Our meat is free-range and sourced from Download Produce. All our beef and pork products come from Lackham College and our chicken comes from Castlemead Farm, Radstock. Using free-range meat is our main ethos when creating a menu. For us we won't use anything that isn't free-range and not allowed to live a good quality of life. Have a forage through their website.

Fruit & vegetables - All of our fruit and veg is sourced from Lovejoy's wholesalers based in Melksham. Their main aim is to source and supply local produce of the highest quality, with the lowest food miles. We believe that this strategy is the most sustainable and environmental approach to the local fresh food supply chain. Take a pick at their website to see what's growing.

Drinks Menu

Hot Drinks

We use Easy José coffee & organic Ivy House milk to be make your coffee that extra bit special.

Espresso	2.20
Espresso Macchiato	2.40
Americano	2.70
Flat White	3.00
Cappuccino	3.30
Latte	3.30
Café Mocha	3.40
Green & Blacks hot chocolate	3.00
Add a Syrup Shot ...Ask for flavours	0.50
Pot of tea for one ...Ask for flavours	2.90
Chai Latte	3.40

Oat Milk (Dairy-Free alternative) - 50p



Soft Drinks

Diet Coke or Coke Zero	2.80
Coca Cola	2.90
Luscombes Chose from... Ginger Beer-Spicy/Cool Elderflower Apple Juice Orange juice Sicilian Lemonade Orange Juice	3.50
Still or Sparkling Water	1.60
LemonAid Sparkling Passion fruit	3.50

Lager, Ale & Cider

Toast Much Kneaded Craft Lager(5%)	5.50
Toast Purebread Pale Ale (5%)	5.50
Toast Bloomin' Lovely Session IPA (4.5%)	5.50
Nirvana Classic IPA (0.5%)	5.00
Big Drop Alchohol Free Lager (0.5%)	5.00
Cornish Orchards Dry Cider (5.2%)	6.00

Prosecco & Wine

Lunetta Prosecco Spumante ... Per baby bottle	8.00
... Per bottle	28.00
Les Roucas Sauvignon Blanc ... Per glass	7.00
... Per bottle	24.00
Feudo dei Venti Nero d'Avola ... Per glass	7.00
... Per bottle	24.00
La Fleur Cecile Rose ... Per glass	7.00
... Per bottle	24.00



Brunch Menu

...served 9:30 AM till 2:00 PM

"We would like to welcome you to brunch at The Sweetpea Kitchen at Hartham Park. All our food is food that we all love, we source the best quality produce, our meat is Free-Range and comes from the surrounding Wiltshire countryside and our bread comes from Hobbs House. To read more about our partners and suppliers take a look at our about us page."

- Clive, Helen & Ed



Hearty & Filling...

The Full English

The Full English Breakfast

13.50

Local Wiltshire sausage, Wiltshire bacon, thick sliced toast, roasted tomato, field mushroom, free range fried or poached egg, scalloped potatoes & baked beans

The Vegetarian Breakfast (V)

12.50

Grilled halloumi, thick sliced toast, roasted tomato, field mushroom, free range fried or poached egg, scalloped potatoes & baked beans

The Sweetpea ultimate breakfast

20.00

2 Wiltshire sausages & bacon, thick sliced toast, grilled halloumi, roasted tomatoes, field mushrooms, free range eggs your way, scalloped potatoes & baked beans

The Jackson-Wilding Favourites

Smashed avocado, roasted on the vine cherry tomatoes & sourdough toast (V, VG)

8.50

...add Wiltshire bacon

3.00

...add free range poached eggs (V)

2.00

Scrambled eggs & toast (V)

8.00

...add smoked salmon

3.00

...add mushrooms (V)

1.50

Two slices of toast (V)

4.00

...strawberry or blueberry jam, butter

Skillet of mushroom, toasted sourdough (V)

8.50

...add crispy Wiltshire bacon

3.00

Breakfast sandwich

7.50

...thick sliced Wiltshire bacon

...Wiltshire sausage

...roasted tomato & field mushroom (V, VG)

...add a free range fried egg or grilled halloumi

1.50

American style pancake stack

10.00

...Wiltshire bacon & maple syrup

...seasonal berry compote (V)

Eggs Benedict

10.50

Free range poached eggs, Wiltshire ham, hollandaise sauce, spinach & toasted muffin

Eggs Royale

11.00

Free range poached eggs, smoked salmon, hollandaise sauce, spinach & toasted muffin

Eggs Florentine (V)

10.00

Free range poached eggs, spinach, hollandaise sauce & toasted muffin

A 10% discretionary service charge is added to the bill.

(V) - Vegetarian (VG) - Vegan
Ask for vegan and gluten free alternatives



Lunch Menu

...served 12:00 PM till 2:00 PM

Sandwiches & Toasties...

Served with skin on fries or salad

(Please add 50p for Gluten Free alternative.)

Wiltshire ham & cheddar cheese toastie **9.50**

Lackham steak open ciabatta, **14.5**
Lackham steak, blue cheese dressing,
salad leaves and chargrilled onions

West Country cheddar ploughman's **8.00**
bloomer sandwich

Mediterranean vegetable, mozzarella & **9.00**
pesto open faced panini (V)

Hummus, spinach & roasted vegetable **8.75**
bloomer sandwich (V, VG)

The Sweetpea chicken club **13.50**
Chargrilled chicken breast, bacon, salad
leaves, tomato & mayonnaise

The New York deli sourdough sandwich **14.00**
Pastrami, emmental cheese, gerkins,
salad leaves and mustard



Salads...

Chicken Caesar salad **14.50**
...please ask for gluten free

Roasted root vegetable, **15.00**
butternut squash salad &
grilled halloumi (V, GF)

Sides...

Skinny fries (V, VG) **3.00**
...Make them cheesy **2.00**

Thick cut chips (V, VG) **3.50**

(V) - Vegetarian (VG) - Vegan
Ask for vegan and gluten free
alternatives

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added to the bill.

Mains...

Handmade pie of the week, thick cut chips,
petit pois peas & gravy **14.50**

Wiltshire ham, free range eggs & thick cut
chips **12.00**

Handmade quiche of the week, skin-on fries
& salad (V) **11.50**

Soup of the day, Hobbs House bread (V) **7.00**

Handmade scotch egg, Clive's handmade
apple cider chutney, fries & salad **10.50**

Gourmet Burgers, skin on fries & onion rings...

The Sweetpea Burger **17.00**
Hand pressed beef patty, West Country
cheddar cheese, Wiltshire bacon, handmade
tomato chutney, lettuce, pickled red onions.

Free-range chicken burger **16.00**
Crispy chicken breast, coleslaw, handmade
tomato chutney & lettuce

Handmade Bean burger (V) **13.00**

