

GULLIVERS MENU

HELLO AND WELCOME! WE ARE OPEN FROM 9AM - 2:45PM

Gullivers Farm is a café, farm shop and organic working farm providing support and opportunities to adults with varying support needs. We believe in the power of kindness, mutual respect and community.

Our biodynamic farm is a place where adults with varying support needs can live, work and thrive in a supported setting. We grow organic vegetables in soil and polytunnels without chemicals, while our eggs, milk and meat are produced using the highest animal welfare standards.

We're proud to say our delicious, seasonal dishes are freshly prepared by our talented team. This might mean wait times are slightly longer during busy spells. When it comes to food served in Gullivers Kitchen, we try to use local, organic or artisan produce whenever possible. However, due to nationwide supply issues and the rising rates of inflation, we will have to make substitutions for non-organic produce from time to time.

Thanks so much for your patience, kindness and understanding.



BRUNCH

Gullivers favourites and classic dishes with a twist, available all day.

TOAST

Freshly toasted artisan sourdough from Ringwood's very own Bakehouse 24. Served with butter and a choice of marmalade or Jumbleberry jam by local preserve maker, Ma Bolton.

BACON ROLL

Two rashers of Gullivers organic back bacon in a BH24 brioche toasted bun.

BH24 SOURDOUGH FRENCH TOAST

Caramelised banana, pecans, Book and Bucket mascarpone, mint, icing sugar and maple syrup.

BH24 SOURDOUGH PLANT-BASED FRENCH TOAST VG

Served with fresh summer berries, icing sugar, mint and maple syrup.

SCRAMBLED EGGS ON TOAST V

Local, organic, free-range Fluffets eggs blended with cream and chives, served on freshly toasted artisan sourdough bread from Ringwood's Bakehouse 24. **Chef's recommendation: Add a sausage - £2.00**

GULLIVERS VEGAN SKILLET BREAKFAST VG

Gullivers bubble and squeak, vine tomatoes, avocado, portobello mushroom, hash brown, wilted spinach, Gullivers baked beans and freshly toasted artisan sourdough bread from Ringwood's Bakehouse 24. **Chef's recommendation: Add a poached egg**

GULLIVERS SKILLET BREAKFAST

2 rashers of Gullivers organic back bacon, Gullivers Farm sausage, vine tomatoes, portobello mushroom, hash brown, a Fluffets poached egg, Gullivers baked beans and freshly toasted artisan sourdough bread from Ringwood's Bakehouse 24.

LUNCH

Seasonal specials and classic dishes, available all day.

SIMON'S TOMATO BRUSCHETTA VG

Tomatoes, basil and Two Fields olive oil on toasted BH24 sourdough rubbed with garlic.

GULLIVERS 50/50 MEATBALLS

Gullivers Farm blend of organic pork and biodynamic beef meatballs in a rich Gullivers' tomato sauce. Served with Spaghetti, basil, Book and Bucket's Wordsworth cheese and drizzled Two Fields olive oil.

GULLIVERS BEEF BURGER

Gullivers Farm organic and biodynamic seasoned beef in a toasted BH24 sourdough brioche bun with tomato, Asian pickled cucumber and organic lettuce. Served with chips and a Gullivers Market Garden side salad.

Chef's recommendation: why not add chilli jam, bacon, halloumi or avocado to your burger?
See sides menu for more details.

HUEVOS RANCHEROS GF

One pan-baked Fluffets egg, with pan-fried potato and chorizo, served in Gullivers' homemade organic tomato sauce. Served with lime, coriander, a quenelle of crème fraîche and Gullivers' freshly baked corn bread.

THE DOM SPECIAL V

Smashed avocado with tomato, lime, coriander and Two Fields olive oil, grilled halloumi, poached egg and Dorset chilli jam, served on toasted artisan sourdough bread from Ringwood's Bakehouse 24.

ALLERGIES



Allergies and dietary requirements
All our dishes are prepared in a kitchen that uses nuts. Please let a member of our team know if you have any allergies or dietary requirements when you order. Gluten-free bread is available, just ask a member of our team.



SIDE ORDERS

- Coleslaw
- Bacon (two rashers)
- Sausage
- Gullivers baked beans
- Halloumi
- Avocado
- Poached egg
- Chips
- Bubble and squeak
- Hash brown

FROM THE DELI



Delicious savouries made right here in Gullivers Kitchen, alongside Scotch eggs from Handmade Scotch Egg Co.

GULLIVERS SAUSAGE ROLL

Gullivers Farm pork, caramelised apple, onions and seasoning. Served with Gullivers coleslaw, our organic Market Garden side salad and Ma Bolton's red onion marmalade.

CLASSIC SCOTCH EGG

Served with Gullivers coleslaw, our organic Market Garden side salad and Ma Bolton's red onion marmalade.

VEGETABALURIAN SCOTCH EGG V

A vegetarian Scotch egg made with a delicious blend of chickpeas and herbs. Served with Gullivers coleslaw, our organic Market Garden side salad and Ma Bolton's red onion marmalade.

LEEK AND CHEDDAR QUICHE V

Made in-house by the Gullivers team. Served with Gullivers coleslaw, our organic Market Garden side salad and Ma Bolton's red onion marmalade.

SEASONAL VEGETABLE FRITTATA V GF

A Mediterranean classic, served by the slice, with Gullivers coleslaw, our organic Market Garden side salad and Ma Bolton's red onion marmalade.

SALADS VG GF

Combination of 3 freshly made seasonal salads harvested from Gullivers organic and biodynamic Market Garden.

See specials board or ask the team for today's options

GULLIVERS SANDWICHES

See specials board or ask the team for today's options

Freshly prepared sandwiches made with BH24 Bakehouse's artisan sourdough. Served with root vegetable crisps, Gullivers coleslaw and Ma Bolton's red onion chutney. Meat and vegan options available.

GULLIVERS MEET + EAT PIE

Served with a selection of seasonal vegetables and chips.

GULLIVERS VEGETARIAN PIE

Served with a selection of seasonal vegetables and chips.

SWEET TREATS

CAKES

Fresh, homemade cakes and traybakes are available all day. See specials board for details.



DRINKS

We're proud to say we use Mozzo Coffee here at Gullivers. Every purchase delivers a positive impact for coffee-growing communities.

COFFEES

Espresso
Double espresso
Americano
Flat white
Latte
Cappuccino
Mocha

Iced coffee

Ice-shaken espresso

Shot of coffee over ice, brown sugar, oat milk, dash of cinnamon.

Extra shot

Syrups

Choose from Vanilla and Ma Bolton's Gingerbread or Salted Caramel.

TEAS

Dorset Tea
Pukka Tea

Choose from: Earl Grey, Cleanse, Mint Refresh, Elderberry & Echinacea, Lemon, Ginger & Honey, Matcha Green Tea.

Hot chocolate

Add cream or marshmallows for an extra 50p each.

Chai Latte

A warming, caffeine-free drink made with milk and Ma Bolton's homemade chai syrup.

Dirty Chai

Made with milk, Ma Bolton's homemade chai syrup and a shot of Espresso.

ALCOHOLIC DRINKS

Conker gin & Luscombe tonic

House wine

Choose from white, red, rosé.

Purbeck cider

Choose from Dorset Blush or Dorset Draft.

The Brew Shack

Choose from 8 Grain Porter, Bill's Bitter or Pale Ale.

Barefaced Brewing

Ask the team for our selection.

COLD DRINKS

Karma Cola
Karma Cola Sugar-Free
Karma Lemonade

Luscombe Sicilian Lemonade
Luscombe Raspberry Crush
Luscombe St Clements
Luscombe Bubbly Elderflower
Luscombe Tonic

Gullivers organic apple juice

Orange juice

Gullivers organic carrot and ginger juice

Still or sparkling spring water

Cawstons juice

Choose from Apple & Mango, Apple & Pear or Apple & Summer Berries.

SMOOTHIES & MILKSHAKES

Fresh, filling and really tasty.

BREAKFAST SMOOTHIES

Piña colada

Fresh pineapple, banana, lime juice, coconut milk, oats and peanut butter.

Mango and Turmeric

Milk, porridge oats, mango, turmeric.

Strawberry

Milk, porridge oats, strawberry.

SMOOTHIES

Pink Flamingo

Mango, strawberry and blueberry.

Sunshine Passion

Mango, pineapple, banana and passionfruit.

Forest Glow

Banana, spinach, pineapple and lemon.

MILKSHAKES

Choose from vanilla, banana, strawberry or chocolate.

CHILDREN'S MILKSHAKES

Choose from vanilla, banana, strawberry or chocolate.

MILK OPTIONS

Gullivers whole milk
Meggy Moo semi-skimmed
Oat milk
Coconut milk
Almond milk

KIDS MENU

Please ask a member of our friendly team for a kids' menu. There's lots to choose from, plus fun activities.

KIDS MENU

SOMETHING FOR THE LITTLE ONES*

KIDS TOAST **V**

A slice of toasted artisan sourdough bread from Ringwood's Bakehouse 24. Served with butter and a choice of Ma Bolton's Jumbleberry jam or marmalade.

BABY BEAR'S PORRIDGE **GF VG**

Gluten-free, organic porridge oats, coconut milk, served on the side with Ma Bolton's Jumbleberry jam.

SCRAMBLED EGGS **V**

Fluffets eggs, blended with cream and served with toasted BH24 sourdough soldiers. Chef's recommendation: Add a sausage.

BEANS NEAR TOAST

Gullivers baked beans with BH24 sourdough soldiers served on the side separately.

FRENCH TOAST

Served with banana, icing sugar and maple syrup for pouring.

SAUSAGE ROLL

Mini Gullivers sausage roll served with carrot and cucumber sticks and hummus for dipping.

SCOTCH EGG

Half a classic Scotch egg served with carrot and cucumber sticks and hummus for dipping.

KIDS' MEATBALLS

50/50 blend of Gullivers organic pork and beef meatballs with tomato sauce and spaghetti served separately.

*(UNDER 13s)

DRAW A FUN ANIMAL

DRINKS

Children's milkshakes
Choose from vanilla, banana, strawberry or chocolate.

Gullivers organic apple juice
Orange juice
Still or sparkling spring water
Cawstons Juice
Choose from Apple & Mango, Apple & Pear or Apple & Summer Berries.

