farmshop

restaurant & cafe monday—saturday: 8.30am—10pm, sunday: 9am—8pm

starters & bites

nocellara olives & bread, olive oil & vinegar £4.5 garlic bread, melted cheddar cheese, sourdough £5 soup of the day £6 chicken liver, toasted sourdough £7 avocado, sundried tomato, chilli bruschetta £7 chorizo & smoked mozzarella croquettes £7 farmshop hummus £8 lamb meatballs, parmesan £8 baked camembert cheese £9 dorset crab, avocado bruschetta £9 farmshop salmon fish cakes £9 king prawns, chilli, garlic, rocket £11

salads

tenderstem broccoli, edamame beans, sesame seeds £10 honey roast squash, spinach, lentils £10 roast vegetables, halloumi, baby spinach £12 beetroots, goats curd, walnuts £12 mixed grains, chickpeas, edamame beans £12 chicken, avocado, sundried tomato £13

add: smashed avocado $\pounds 2$ / poached egg $\pounds 2$ / chicken $\pounds 7$

happy easter

scotch egg, mustard mayo £5

gammon, jersey potatoes, baby carrots, egg £15 avocado, poached eggs, dried chilli £9

mains

spitroast chicken, coleslaw, aioli ¼ £9.5 ½ £18 mac 'n' cheese £12 add mushroom £1 add bacon £1, add chicken £2 fish 'n' chips, mashed peas £17 poached scottish salmon, farmshop greens £17 king prawns, chilli, garlic, rocket £18 lamb shank, seasonal vegetables £19 tuna steak, spinach, heritage tomatoes £21 ribeye steak , jersey royals potatoes £25

burgers

farmshop veggie burger & chips £14 farmshop chicken burger, cheddar & chips £15 farmshop burger, english cheddar & chips £16 farmshop lobster, beef burger & chips £20

add: bacon £1 / avocado £1 / mushroom £1

sides all at £4.5

chips / sweet potatoes / coleslaw / jersey royals potatoes / butter lettuce & avocado salad / farmshop greens

farmshop by Soho House & Co. Please advise your server if you have any allergies, or require information on the ingredients used in our dishes. There is a discretionary 12.5% service charge added to the bill. All the above prices are inclusive of VAT. Private dining available on request.

farmshop

restaurant & cafe

cocktails

all at £8

tommy's margarita

tequila blanco, lime juice,

agave in a coupe

french 75

gin, lemon juice,

champagne in a coupe

bramble

gin, crème de mure, lemon

juice in a rocks

bloody mary vodka, tomato, lemon, spices in a highball

picante de la casa tequila, lime juice, agave chilli, coriander in a rocks

bellini seasonal fruit puree topped with prosecco in a coupe

mojito rum, lime juice, sugar, mint leaves in a highball

non-alcoholic

iced tea spritz

virgin mary

both at $f_{3.5}$

glass £9 - bottle £45

wine

glass 175ml - carafe 500ml - bottle 750ml (125ml measure available on request)

house

glass £6 - carafe £15 - bottle £20 white: grecanico, italy rose: negroamaro, italy red: nero d'avola, italy

decent glass £7 - carafe £17 - bottle £24 white: pinot grigio, italy **rose:** pinot grigio, italy red: cabernet merlot, chile

qood

glass £8 - carafe £19 - bottle £26 white: sauvignon blanc, chile rose: cotes de provence, france red: malbec, argentina

spirits

single 25ml £4 - double 50ml £7

amaretto bacardi bombay sapphire

dewar's white

finlandia

gran centenario plata jack daniels remy martin vsop

beer & cider

.3.30 ml all at f.4.5

longhorn ipa

heineken

peroni

aspall cyder

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espresso martini vodka, kahlua, espresso in a coupe

cosmopolitan vodka, cointreau, cranberry juice in a coupe

eastern standard vodka, lime juice, cucumber,

mint in a coupe

tom collins

gin, lemon juice, soda in a highball

fizz

prosecco

glass £7 - bottle £30

champagne