

# farmshop

restaurant & cafe

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

## starters & bites

nocellara olives & bread, olive oil & balsamic vinegar £4.5

garlic bread, melted cheddar cheese, sourdough £4.5

chorizo & smoked mozzarella croquettes £5

scotch egg, mustard mayo £5

soup of the day £6

buffalo mozzarella, tomatoes, basil £7

mussels, tomato, bacon, cider £7

tomato, roasted peppers, onions bruschetta £7

crispy squid, tiger prawns, lemon, aioli £8

avocado, poached eggs, dried chilli £9

## salads

small £7 | large £12

bulgar wheat, kale, tomato, mint yogurt

tenderstem broccoli, edamame beans, sesame seeds

wild rice, cauliflower, chickpeas, almonds

burrata, aubergine, tomato, mint

farmshop chicken salad

add: smashed avocado £2 / poached egg £2 / ham £5 / chicken £7

## sandwiches

*warm on sourdough with chips*

halloumi, spring vegetables, basil pesto £11.5

baked ham, english cheddar, mustard mayo £13

roast chicken, butter lettuce, aioli £13

baked salmon, spinach, lemon mayo £14

## sunday roast

*served with heritage carrots, cauliflower cheese, roast potatoes & greens*

beef rib eye, yorkshire pudding, horseradish £19

½ chicken, aioli £19

pork belly, crackling, apple sauce £17

veggie roast £13

## mains

mac 'n' cheese £13

*add bacon £1, add chicken £2*

baked ham, egg, chips, mustard mayo £15

salt baked salmon, broccoli, lemon aioli £16

tiger prawns, chilli, garlic, rocket £16

seabream, spinach, heritage tomato £17

lamb shank, seasonal vegetables, turnips £19

half lobster, chips, garlic butter £22

farmshop veggie burger & chips £13

farmshop burger, english cheddar & chips £15

add:

bacon £1 / avocado £1 / mushroom £1

sides: chips / cauliflower & cheese / butter lettuce & avocado salad / coleslaw

rosemary roast potatoes all at £4.50

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.

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## cocktails

*all at £8*

### **bloody mary**

*vodka, tomato, lemon, spices  
in a highball*

### **tommy's margarita**

*tequila blanco, lime juice,  
agave in a rocks*

### **cosmopolitan**

*vodka, cointreau, cranberry  
juice in a coupe*

### **cotswolds mule**

*vodka, ginger, lime, soda  
in a highball*

### **french 75**

*gin, lemon juice,  
champagne in a coupe*

### **french martini**

*vodka, chambord, pineapple  
juice in a coupe*

### **bellini**

*seasonal fruit puree topped  
with prosecco in a coupe*

### **bramble**

*gin, crème de mure, lemon  
juice in a rocks*

### **amaretto sour**

*amaretto, egg white, lemon  
juice in a coupe*

### **mojito**

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

### **espresso martini**

*vodka, kahlua, espresso  
in a coupe*

## non-alcoholic

iced tea spritz

virgin mary

*both at £3.5*

## fizz

prosecco

champagne

*glass £7 - bottle £30*

*glass £9 - bottle £45*

## wine

*glass 175ml - carafe 500ml - bottle 750ml*

### **house**

*glass £6 - carafe £15 - bottle £20*

### **decent**

*glass £7 - carafe £17 - bottle £24*

### **good**

*glass £8 - carafe £19 - bottle £26*

**white:** grecanico, italy

**rose:** negroamaro, italy

**red:** nero d'avola, italy

**white:** pinot grigio, italy

**rose:** pinot grigio, italy

**red:** cabernet merlot, chile

**white:** sauvignon blanc, chile

**rose:** cotes de provence, france

**red:** malbec, argentina

## beer & cider

*all at £4.5*

longhorn ipa heineken

peroni

aspall cyder

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