

farmshop

restaurant & cafe

bites & starters

nocellara olives & bread, olive oil & balsamic vinegar 4.5

soup of the day, sourdough 6

ploughman's 7

shrimp cocktail 8

chicken liver, cornichons, sourdough 8

avocado, poached eggs, dried chilli 9

tiger prawns, chilli, garlic, rocket 9

scotch duck egg, mustard mayo 10

tuna tartare, avocado, fennel 12

salads

burrata, tomato, pine nuts 9

roast vegetables, halloumi, baby spinach 11

red and golden beetroots, endive, goats curd, walnuts 11

salmon, radicchio, blood orange, radish 12

farmshop chicken salad 13

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

mains

spitroast chicken, coleslaw, aioli 9 (¼) 17 (½)

mac 'n' cheese 13

baked ham, egg, chips, mustard mayo 15

scottish salmon, butter lettuce, lemon mayo 16

tiger prawns, chilli, garlic, rocket 16

pork belly, lentils & spinach 17

lamb cutlets, watercress, green sauce 18

beef shortrib, root vegetables 19

sides: *chips / honey roast root vegetables / butter lettuce & avocado salad / coleslaw all at 4.50*

sandwiches

warm on sourdough with chips

halloumi, roast vegetables, basil 11.5

baked ham, melted cheddar,

mustard mayo 13

roast chicken, butter lettuce, aioli 13

beef shortrib, rocket, horseradish 14

baked salmon, spinach, lemon mayo 14

farmshop by Soho House & Co.

Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.

All the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to the bill.

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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*

Mojito

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

Espresso Martini

*Vodka, Kahlua, espresso
in a coupe*

Amaretto Sour

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

non-alcoholic

at 3.5

iced tea spritz

virgin mary

fizz

prosecco

glass 7 - bottle 30

champagne

glass 9 - bottle 45

wine

glass 175ml - carafe 500ml - bottle 750ml

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

good

glass 8 - carafe 19 - bottle 26

white: sauvignon blanc, chile

rose: cotes de provence, france

red: malbec, argentina

beer & cider

all at 4.5

longhorn ipa

heineken

peroni

aspsall cyder

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