

# 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

scotch egg, mustard mayo £5

chorizo & smoked mozzarella croquettes £6

soup of the day £6

buffalo mozzarella, tomatoes, basil pesto £7

baked goat cheese, figs £8

crispy squid, tiger prawns, lemon, aioli £8

dorset crab, salmon, avocado £9

avocado, poached eggs, dried chilli £9

flamed mackerel, pickled cucumber, dill £11

## salads

tenderstem broccoli, edamame beans, sesame seeds £10

wild rice, cauliflower, chickpeas, almonds £10

mixed grains, feta, mint yogurt £11

roast vegetables, halloumi, baby spinach £12

burrata, aubergine, tomato, mint £12

farmshop chicken salad £13

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

## mains

spitroast chicken, coleslaw, aioli ¼ £9 ½ £17

bean stew, chickpeas, sourdough loaf £12

mac 'n' cheese £13

add bacon £1, add chicken £2, add crayfish £3

baked ham, egg, chips, mustard mayo £15

salt baked salmon, broccoli, lemon aioli £16

pork chop, butter beans, oregano, chilli £16

tiger prawns, chilli, garlic, rocket £16

ribeye, rocket, lincolnshire poacher £18

tuna steak, ratatouille, salsa verde £19

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 all at £4.5

chips / ratatouille / butter lettuce & avocado salad / coleslaw / rosemary roast potatoes

## 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

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

### cotswolds mule

vodka, ginger, lime, soda  
in a highball

### bellini

seasonal fruit puree topped  
with prosecco in a coupe

### mojito

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

### tommy's margarita

tequila blanco, lime juice,  
agave in a rocks

### french 75

gin, lemon juice,  
champagne in a coupe

### bramble

gin, crème de mure, lemon  
juice in a rocks

### espresso martini

vodka, kahlua, espresso  
in a coupe

### cosmopolitan

vodka, cointreau, cranberry  
juice in a coupe

### french martini

vodka, chambord, pineapple  
juice in a coupe

### amaretto sour

amaretto, egg white, lemon  
juice 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

**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

aspall cyder

Please advise your server if you have any allergies, or require information on the ingredients used in our dishes - 125ml measure available on request.

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