

farmshop

restaurant & cafe

bites & starters

nocellara olives & bread, olive oil, vinegar 4.5

scotch egg, mustard mayo 6

garlic bread, melted cheddar, sourdough 6

soup of the day 6

mushroom arancini 7

chorizo & smoked mozzarella croquettes 8

avocado on toast, poached eggs, chilli 10

crab & avocado bruschetta 10

king prawns, chilli, garlic, rocket 11

farmshop mezze board, sourdough 14

salads

tomatoes, cucumber, onion, feta, olives 11

beetroot, feta, orange dressing 12

tuna, lettuce, olives, onions, poached egg 12

roast vegetables, halloumi, pesto 12

tenderstem broccoli, edamame beans, poached egg, chilli 12

chicken, avocado, cherry tomato 14

smashed avocado +2 | poached egg +2 | feta +3 | halloumi +3 | chicken +7

chinese new year

lobster burger 22

lobster mac 'n' cheese 16

mains

spit roast chicken, coleslaw, aioli $\frac{1}{4}$ 10 | $\frac{1}{2}$ 18

vegetable stew, beans, lentils, sweet potatoes 12

mac 'n' cheese 12 *add bacon +1*

chicken curry, basmati rice 15

beef lasagne 14

tagliatelle

mushroom 14, chicken 16, prawns & chilli 18

seabass, new potatoes, greens 17

fish 'n' chips, mushy peas 16

35 days aged local ribeye steak 28

burgers

all served with chips, sourdough bun

veggie, lettuce, tomato,

gherkin, 14

chicken, cheddar, lettuce,

tomato, gherkin, 15

beef, cheddar, lettuce,

tomato, gherkin, 16

add bacon +1

sides all 4.75

chips | sweet potato fries | coleslaw | farmshop greens

butter lettuce & avocado salad | new potatoes

Farmshop by Soho House & Co. Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. All fish dishes may contain bones. 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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house tonics *all 8*

eastern standard

vodka, lime, cucumber, mint

picante de la casa

tequila, lime, agave, chilli, coriander

negroni

gin, campari, vermouth

old fashioned

bourbon, brown sugar, angostura bitters

classic cocktails *all 8*

espresso martini

vodka, kahlua, espresso

cosmopolitan

vodka, cointreau, lime, cranberry

mojito

rum, lime, sugar, mint leaves

french 75

gin, lemon, champagne

gin & tonic

bombay sapphire 7

cotswolds 9

hendricks 9

tanqueray 9

non-alcoholic *all 3.5*

iced tea spritz

virgin mary

mocktails *all 4*

add: vodka, gin or rum at 4

garden spritz lemon, basil, mint

blackberries agave, mint, orange

wine

white

175 500ml btl

red

175 500ml btl

rose

175 500ml btl

grecanico, *it*

6 15 20

nero d'avola, *it*

6 15 20

negroamaro, *it*

6 15 20

pinot grigio, *it*

7 17 24

cabernet merlot, *chi*

7 17 24

pinot grigio, *it*

7 17 24

sauvignon blanc, *chi*

8 19 26

malbec, *arg*

8 19 26

cotes des provence, *fr*

8 19 26

chardonnay, *first fleet, aus*

27

tempranillo, *candidato, sp*

27

lady a, *provence igp, fr*

39

picpoul de pinet, *fr*

30

pinot noir reserva, *chi*

30

beer

cotswolds lager

3.25 *1/2 pt* 5.25 *pint*

longhorn ipa 4.5 *330ml*

soho lager 4.5 *330ml*

tauton cider 6 *330ml*

fizz

prosecco *gls 7 | btl 30*

champagne *gls 9 | btl 45*

spirits *double 7*

amaretto

bacardi

dewar's white

finlandia

jack daniels

remy martin vsop

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