

farmshop

restaurant & cafe

bites & starters

nocellara olives & bread, olive oil, vinegar (pb) 4.5

scotch egg, mustard mayo 6

chorizo & smoked mozzarella croquettes 8

garlic bread, melted cheddar, sourdough (v) 6

avocado on toast, poached eggs, chilli (v) 10

soup of the day (pb) 6

crab & avocado bruschetta 10

shishito peppers, paprika (pb) 6.5

king prawns, chilli, garlic, rocket 11

salads

kale, fennel, sunflower seeds (pb) 11

quinoa, wild rice, black beans, sweet potatoes (pb) 12

beetroot, fennel, radicchio (pb) 12

roast vegetables, halloumi, pesto (v) 12

asparagus, edamame beans, new potatoes, chilli (pb) 12

chicken, avocado, cherry tomato 14

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

mains

spit roast chicken, coleslaw, aioli ¼ 10 | ½ 18

tagliatelle

gnocchi, mushroom, chilli (pb) 12

asparagus (pb) 14, chicken & mushroom 16, prawns & chilli 18

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

seabass, new potatoes, greens 17

fish 'n' chips, mushy peas 16

spare ribs, BBQ sauce, chips 20

paddock farm dry aged ribeye steak, greens 28

burgers

all served with chips, sourdough bun

veggie, lettuce, tomato,

chicken, cheddar, lettuce,

beef, cheddar, lettuce,

grilled onion (pb) 14

tomato, grilled onion 15

tomato, grilled onion 16

add bacon +1

sides all 4.75

chips | sweet potato fries | coleslaw | farmshop greens

butter lettuce & avocado salad | new potatoes

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

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

Private dining available on request.

v = vegetarian | pb = plant based

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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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