

farmshop

restaurant & cafe

bites & starters

nocellara olives & bread, olive oil, vinegar 4.5

scotch egg, mustard mayo 6

garlic bread, melted cheddar, sourdough 6

chorizo & smoked mozzarella croquettes 8

soup of the day 6

crab & avocado bruschetta 10

king prawns, chilli, garlic, rocket 11

farmshop mezze board, sourdough 14

salads

baby gem, tomatoes, fennel, cucumber, olives 11

beetroot, walnut, feta cheese 12

burrata, tomatoes, basil 12

tuna, lettuce, olives, onions, poached egg 12

roast vegetables, halloumi, pesto 12

chicken, avocado, cherry tomato 14

smashed avocado +2 | poached egg +2 | feta +3 | halloumi +3 | chicken +5

mains

spit roast chicken, coleslaw, aioli ¼ 9.5 | ½ 18

avocado on toast, poached eggs, chilli 10

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

mushroom & spinach gnocchi 12 *add chicken +3*

tagliatelle mushroom 14, chicken 16, prawns & chilli 18

beef lasagne 14

seabass, new potatoes, greens 15

fish 'n' chips, mushy peas 16

spring lamb, new potatoes 18

35 days aged local ribeye steak 28

burgers

all served with mixed greens or chips

veggie, lettuce, tomato,

gherkin, sesame bun 14

chicken, cheddar, lettuce,

tomato, gherkin, sourdough 15

beef, cheddar, lettuce,

tomato, gherkin, sesame bun 16

add bacon +1

sides *all 4.75*

chips | coleslaw | tenderstem broccoli & broad beans

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

fizz

prosecco *gls 7 | btl 30*

champagne *gls 9 | btl 45*

wine

| white | 175 500ml btl | red | 175 500ml btl | rose | 175 500ml btl |
|-------------------------------------|---------------|-----------------------------------|---------------|---------------------------------|---------------|
| grecanico, <i>it</i> | 6 15 20 | nero d'avola, <i>it</i> | 6 15 20 | negroamaro, <i>it</i> | 6 15 20 |
| pinot grigio, <i>it</i> | 7 17 24 | cabernet merlot, <i>chi</i> | 7 17 24 | pinot grigio, <i>it</i> | 7 17 24 |
| sauvignon blanc, <i>chi</i> | 8 19 26 | malbec, <i>arg</i> | 8 19 26 | cotes des provence, <i>fr</i> | 8 19 26 |
| chardonnay, <i>first fleet, aus</i> | 27 | tempranillo, <i>candidato, sp</i> | 27 | lady a, <i>provence igp, fr</i> | 35 |
| picpoul de pinet, <i>fr</i> | 30 | pinot noir reserva, <i>chi</i> | 30 | | |

beer

longhorn ipa 4.5 *330ml*

heineken 4.5 *330ml*

peroni 4.5 *330ml*

aspall cyder 4.5 *330ml*

cotswolds lager 3.25 *hlf* 5.25 *pint*

pimms

glass 6.5

jug 24

spirits *double 7*

amaretto

bacardi amaretto

dewar's white

finlandia

jack daniels

remy martin vsop

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