

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

chorizo & smoked mozzarella croquettes 8
avocado on toast, poached eggs, chilli 10
crab & avocado bruschetta 10
king prawns, chilli, garlic, rocket 11

salads

beetroot, feta, orange dressing 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

mains

spit roast chicken, coleslaw, aioli ¼ 10 | ½ 18
vegetable stew, beans, lentils, sweet potatoes 12
mac 'n' cheese 12 *add bacon +1*
chicken curry, basmati rice 15

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,
grilled onion 14

chicken, cheddar, lettuce,
tomato, grilled onion 15

beef, cheddar, lettuce,
tomato, grilled onion 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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