

# farmshop

restaurant & cafe

monday—saturday: 11.30am—10pm, sunday: 9am—8pm

## starters & bites

- nocellara olives & bread, olive oil & vinegar 4.5  
scotch egg, mustard mayo 6  
garlic bread, melted cheddar cheese, sourdough 6  
soup of the day 6  
local asparagus, poached egg, parmesan 7  
avocado, sun dried tomato, chilli bruschetta 7
- chorizo & smoked mozzarella croquettes 7  
farmshop hummus 7  
lamb meatballs, parmesan 8  
dorset crab, avocado bruschetta 9  
avocado, poached eggs, dried chilli 9  
king prawns, chilli, garlic, rocket 11

## salads

- burrata, heirloom tomatoes, pine nuts 11  
baby gem lettuce, cucumber, olives, feta cheese 11  
local asparagus, spinach, jersey royal potatoes 12  
roast vegetables, halloumi, baby spinach 12  
chicken, avocado, sundried tomatoes 14

add: smashed avocado 2 / poached egg 2 / chicken 7

## mains

- spitroast chicken, coleslaw, aioli  $\frac{1}{4}$  9.5  $\frac{1}{2}$  18  
mac 'n' cheese 12  
*add: bacon 1, chicken 2*  
farmshop tagliatelle  
*with: mushrooms 14, chicken 16 king prawns & chilli 18*
- gammon steak, chips, poached egg 15  
fish 'n' chips, mashed peas 16  
baked scottish salmon, farmshop greens 18  
king prawns, chilli, garlic, rocket 19  
35 days aged local ribeye steak 26

## burgers

- farmshop veggie burger & chips 14  
farmshop chicken burger, cheddar & chips 15  
farmshop burger, english cheddar & chips 16  
add: bacon 1

sides all at 4.75

chips / sweet potato fries / coleslaw / jersey royal potatoes / butter lettuce & avocado salad / asparagus & brocolli

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## cocktails

*all at 8*

### bloody mary

*vodka, tomato, lemon, spices  
in a highball*

### picante de la casa

*tequila, lime juice, agave  
chilli, coriander in a rocks*

### 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 coupe*

### 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*

### eastern standard

*vodka, lime juice, cucumber,  
mint in a coupe*

### tom collins

*gin, lemon juice,  
soda in a highball*

## non-alcoholic

iced tea spritz

*both at 3.5*

virgin mary

## fizz

prosecco

*glass 7 - bottle 30*

champagne

*glass 9 - bottle 45*

## wine

*glass 175ml - carafe 500ml - bottle 750ml (125ml measure available on request)*

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

## spirits

*single 25ml 4 - double 50ml 7*

amaretto

bacardi

bombay sapphire

dewar's white

finlandia

gran centenario plata

jack daniels

remy martin vsop

## beer & cider

bottled

*330 ml all at 4.5*

longhorn ipa

heineken

peroni

aspall cyder

draught

*pt 5.25 1/2pt 3.25*

cotswolds lager

## pimms

*glass 6.5*

*jug 24*

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

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