

# farmshop

restaurant & cafe

monday—saturday: 11.30am—9pm, sunday: 11:30am—8pm

## starters & bites

nocellara olives & bread, olive oil & vinegar 4.5

scotch egg, mustard mayo 6	baked camembert, apple chutney, sourdough 8
garlic bread, melted cheddar cheese, sourdough 6	mushroom, poached egg, parmesan bruschetta 8.5
soup of the day 6	avocado, poached eggs, chilli 9
avocado, sundried tomato, chilli, sourdough 8	dorset crab, avocado bruschetta 9.5
chorizo & smoked mozzarella croquettes 8	farmshop cheeseboard 10
hummus, crudités, sourdough 8	king prawns, chilli, garlic, rocket 11

## salads

artichoke, barley, mushrooms, goat cheese 11
tenderstem broccoli, edamame beans, sesame seeds 12
roast vegetables, halloumi, baby spinach 12
chicken, avocado, sundried tomato 14

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

## mains

spit roast chicken, coleslaw, aioli ¼ 9.5 ½ 18	gammon steak, chips, poached egg 16
mac 'n' cheese 12	fish 'n' chips, mushy peas 16
<i>add: bacon 1, chicken 2</i>	baked scottish salmon, broccoli & edamame beans 18
tagliatelle	lamb shank, squash, spinach, lentils 19
<i>with: mushroom 14 chicken 16 tiger prawns &amp; chilli 18</i>	king prawns, chilli, garlic, rocket 19
beef stew, mixed beans & sourdough bread 15	35 days aged local ribeye steak 28

## burgers

farmshop veggie burger & chips 14	farmshop burger, english cheddar & chips 16	farmshop chicken burger, cheddar & chips 15
<b>add:</b> bacon 1		

**sides** all at 4.75

chips / sweet potato fries / coleslaw / broccoli & edamame beans / butter lettuce & avocado salad / roast 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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## cocktails

### house tonic

*all at 8*

#### eastern standard

*vodka, lime, cucumber,  
mint*

#### negroni

*gin, campari, vermouth*

#### picante de la casa

*tequila, lime, agave  
chilli, coriander*

#### old fashioned

*bourbon, brown sugar,  
angostura bitters*

### classics

*all at 8*

#### espresso martini

*vodka, kahlua, espresso*

#### mojito

*rum, lime, sugar, mint  
leaves*

#### cosmopolitan

*vodka, cointreau, lime,  
cranberry*

#### french 75

*gin, lemon,  
champagne*

### gin & tonic

*(25ml measure available on request)*

**bombay sapphire 7**

**cotswolds 9**

**hendricks 9**

**tanqueray 9**

### 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

*double 50ml 7 (25ml measure available on request)*

amaretto

bacardi

dewar's white

finlandia

gran centenario plata

jack daniels

### beer & cider

draught

**cotswolds lager**

1/2 pint at 3.25

pint at 5.25

bottles

*330 ml all at 4.5*

longhorn ipa

heineken

peroni

aspall cyder

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