# farmshop

restaurant & cafe monday—saturday: 11.30am—10pm, sunday: 11:30am—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

mushroom, poached eggs, parmesan bruschetta 7 avocado, sundried 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, tomatoes, cucumber,olives, feta cheese 11 tenderstem broccoli, edamamme 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

spitroast chicken, coles<br/>law, aioli $\frac{1}{4}$ 9.5 $\frac{1}{2}$ 18

mac 'n' cheese 12

add: bacon 1, chicken 2

farmshop tagliatelle

with: mushroom 14, chicken 16, king prawns & chilli 18

gammon steak, chips, poached egg 15 fish 'n' chips, mashed peas 16 baked scottish salmon, tenderstem broccoli 18 king prawns, chilli, garlic, rocket 19 35 days aged local ribeye steak 26

### burgers

farmshop veggie burger & chips 14

farmshop burger, english cheddar & chips 16 farmshop chicken burger, cheddar & chips 15

add: bacon 1

sides all at 4.75

chips / sweet potatoes / coleslaw / jersey royals potatoes / butter lettuce & avocado salad / broccoli & almond

farmshop by Soho House & Co. Please advise your server if you have any allergies, or require information on the ingredients used in our dishes. 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.

# farmshop

restaurant & cafe

# 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

non-alcoholic

both at 3.5

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

fizz

iced tea spritz

virgin mary

glass 7 - bottle 30

prosecco

champagne

## 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

glass 9 - bottle 45

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 bombay sapphire

dewar's white finlandia

gran centenario plata jack daniels remy martin vsop

# beer & cider

draught cotswolds lager pint at 5.25 1/2 pint at 3.25

330 ml longhorn ipa heineken

all at 4.5

bottles

aspall cyder peroni

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