# 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 local asparagus, poached egg, parmesan 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

buratta, heirloom tomatoes, pine nuts 11 baby gem, tomatoes, cucumber, olives, feta cheese 11 local asparagus, spinach, jersey royal potatoes 12 roast vegetables, halloumi, baby spinach 12 chicken, avocado, sundried tomato 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, add chicken 2 farmshop tagliatelle

mushroom 14, meatballs 16, king prawns & chilli 18

gammon steak, chips, poached egg 16 fish 'n' chips, mashed peas 17 baked scottish salmon, asparagus, 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 / asparagus & broccoli

farmshop by Soho House & Co. Please advise your server if you have any allergies, or require information on the ingredients used in our dishes v 12.5% service charae added to the bill. All the above prices are inclusive of VAT. Private dining available on rea

# farmshop

restaurant & cafe

## cocktails

all at 8

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

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

iced tea spritz

virgin mary

both at 3.5

glass 7 - bottle 30

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 4

white: pinot grigio, italy **rose:** pinot grigio, italy

red: cabernet merlot, chile

dood 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

330 ml all at 4.5

longhorn ipa

heineken

peroni

aspall cyder

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.

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

prosecco

# champagne