

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	hummus, crudités, sourdough 8
garlic bread, melted cheddar cheese, sourdough 6	mushroom, poached egg, parmesan bruschetta 8.50
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

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

spitroast chicken, coleslaw, aioli ¼ 9.5 ½ 18	fish 'n' chips, mashed peas 16
mac 'n' cheese 12 <i>add: bacon 1, chicken 2</i>	turkey, pigs in blankets & seasonal vegetables 17
tagliatelle	baked scottish salmon, broccoli & edamame beans 18
<i>with: mushroom 14, chicken 16, king prawns & chilli 18</i>	lamb shank, squash, spinach, lentils 19
stuffed pheasant breast, vegetables & bacon 14	king prawns, chilli, garlic, rocket 19
beef stew, beans & sourdough bread 15	35 days aged local ribeye steak 28
gammon steak, chips, poached egg 16	

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 / broccoli & edamame beans / butter lettuce & avocado salad / new potatoes

farmshop

restaurant & cafe

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*

alcoholic shakes

all at 9

kahlua

amaretto

baileys

frangelico

gin & tonic

bombay sapphire 7

hendricks 9

cotswolds 9

tanqueray 9

non-alcoholic

iced tea spritz

virgin mary

both at 3.5

fizz

prosecco

champagne

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 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

dewar's white

jack daniels

bacardi

finlandia

remy martin vsop

gran centenario plata

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

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.