

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

beetroot, hummus, goat cheese, sourdough 8

mushroom, poached egg, parmesan bruschetta 8

avocado, sundried tomato, chilli, sourdough 8

chorizo & smoked mozzarella croquettes 8

hummus, crudités, sourdough 8

avocado, poached eggs, chilli 9

dorset crab, avocado bruschetta 9.5

farmshop cheeseboard 10

tiger prawns, chilli, garlic, rocket 11

salads

squash, spinach, lentils 10

artichoke, barley, mushrooms, goat cheese 11

tenderstem broccoli, edamame beans, sesame seeds 12

roast vegetables, halloumi, baby spinach 12

chicken, avocado, tomato 14

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

golden week

lobster bruschetta 14

lobster mac 'n' cheese 16

lobster & beef burger, chips 20

mains

spitroast chicken, coleslaw, aioli $\frac{1}{4}$ 9.5 $\frac{1}{2}$ 18

mac 'n' cheese 12 *add: bacon 1, chicken 2*

tagliatelle

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

gammon steak, chips, poached egg 15

fish 'n' chips, mashed peas 16

baked scottish salmon, spinach, lentils 18

lamb shank, squash, spinach, lentils 19

tiger prawns, chilli, garlic, rocket 19

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

add: bacon 1

sides all at 4.75

chips / sweet potatoes / coleslaw / cauliflower cheese / butter lettuce & avocado salad / new potatoes

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

tommy's margarita

tequila blanco, lime juice,
agave in a coupe

espresso martini

vodka, kahlua, espresso
in a coupe

picante de la casa

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

french 75

gin, lemon juice,
champagne in a coupe

cosmopolitan

vodka, cointreau, cranberry
juice in a coupe

bellini

seasonal fruit puree topped
with prosecco in a coupe

eastern standard

vodka, lime juice, cucumber,
mint in a coupe

mojito

rum, lime juice, sugar, mint
leaves in a highball

bramble

gin, crème de mure, lemon
juice in a rocks

tom collins

gin, lemon juice,
soda in a highball

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

decent

glass 7 - carafe 17 - bottle 24

good

glass 8 - carafe 19 - bottle 26

white: grecanico, italy

white: pinot grigio, italy

white: sauvignon blanc, chile

rose: negroamaro, italy

rose: pinot grigio, italy

rose: cotes de provence, france

red: nero d'avola, italy

red: cabernet merlot, chile

red: malbec, argentina

spirits

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

amaretto

dewar's white

gran centenario plata

bacardi

finlandia

jack daniels

bombay sapphire

remy martin vsop

beer & cider

draught

bottles

cotswolds lager

330 ml all at 4.5

1/2 pint at 3.25

pint at 5.25

longhorn ipa

heineken

peroni

aspall cyder

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