

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

chorizo & smoked mozzarella croquettes 8

hummus, crudités, sourdough 8

baked camembert, apple chutney, sourdough 8

avocado, poached eggs, chilli 9

local asparagus, poached eggs, parmesan 9.5

dorset crab, avocado bruschetta 10 add poached egg 2

king prawns, chilli, garlic, rocket 11

salads

baby gem, tomatoes, fennel, cucumber, olives 11

beetroot, walnut, feta cheese 12

burrata, tomatoes, basil 12

tuna, lettuce, olives, onions, poached egg 12

roast cauliflower, chickpeas, avocado 12

roast vegetables, halloumi, pesto 12

chicken, avocado, cherry tomato 14

add: smashed avocado 2 / poached egg 2 / feta 3 / halloumi 3 / chicken 7

mains

spit roast chicken, coleslaw, aioli ¼ 9.5 ½ 18

mac 'n' cheese 12 *add: bacon 1*

tagliatelle

with: mushroom 14 chicken 16 tiger prawns & chilli 18

mushroom & spinach gnocchi 12

add: chicken 3

beef lasagne 14

seabass, new potatoes, greens 15

fish 'n' chips, mushy peas 16

spring lamb, new potatoes 18

king 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 / coleslaw / asparagus & broad beans / butter lettuce & avocado salad / new 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

bombay sapphire 7

cotswolds 9

hendricks 9

tanqueray 9

non-alcoholic

iced tea spritz

virgin mary

both at 3.5

fizz

prosecco

glass 7 - bottle 30

champagne

glass 9 - bottle 45

wine

glass 175ml - carafe 500ml - bottle 750ml (125ml measure available on request)

white

gls car btl

grecanico, italy

6 15 20

pinot grigio, italy

7 17 24

sauvignon blanc, chile

8 19 26

chardonnay, first fleet, australia

27

picpoul de pinet, france

30

rose

negroamaro, italy

6 15 20

pinot grigio, italy

7 17 24

cotes des provence, france

8 19 26

lady a, provence igp, france

35

red

nero d'avola, italy

6 15 20

cabernet merlot, chile

7 17 24

malbec, argentina

8 19 26

tempranillo, candidato, spain

27

pinot noir reserva, morande chile

30

spirits

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

amaretto

dewar's white

jack daniels

bacardi amaretto

finlandia

remy martin vsop

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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