

farmshop

restaurant & cafe

monday—saturday: 8.30am—10pm, sunday: 9am—10pm

starters & bites

nocellara olives & bread, olive oil & balsamic vinegar 4.5

garlic bread, melted cheddar cheese, sourdough 4.5

scotch egg, mustard mayo 5

chorizo & smoked mozzarella croquettes 5

soup of the day 6

vegetable fritto misto, chilli, aioli 6

sprouting broccoli, san daniele, poached duck egg 7

mussels, peas, bacon, cider 7

smoked mackerel pate, horseradish, sourdough 7

dorset crab, avocado, chilli, bruschetta 8

house cured salmon, pickled fennel, radish 8

avocado, poached eggs, dried chilli 9

asparagus, egg, hollandaise, wild garlic 9

salads

gem hearts, preserved lemon, pangritato, parmesan 9

tenderstem broccoli, edamame beans, sesame seeds 10

wild rice, cauliflower, chickpeas, almonds 10

jersey royals, garden peas, lincolnshire poacher 11

broad bean panzanella, burrata, artichokes 12

add: *smashed avocado 2 / poached egg 2 / ham 5 / chicken 7*

mains

spitroast chicken, coleslaw, aioli 9 ¼ 17 ½

roast vegetables, halloumi, baby spinach 12

mac 'n' cheese 13

baked ham, egg, chips, mustard mayo 15

salt baked salmon, asparagus, lemon aioli 16

pork belly, spinach, lentils, apple sauce 16

sea bass, samphire, heritage tomato 17

plaice, brown shrimp, lemon 18

farmshop veggie burger & chips 13

farmshop burger & chips 15

add:

bacon 1 / avocado 1 / mushroom 1

sides: *chips / spinach & lentils / butter lettuce & avocado salad / coleslaw all at 4.50*

sandwiches

warm on sourdough with chips

halloumi, spring vegetables, basil pesto 11.5

baked ham, english cheddar, mustard mayo 13

roast chicken, butter lettuce, aioli 13

baked salmon, spinach, lemon mayo 14

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cocktails

all at 8

bloody mary

*vodka, tomato, lemon, spices
in a highball*

tommy's margarita

*tequila blanco, lime juice,
agave in a rocks*

cosmopolitan

*vodka, cointreau, cranberry
juice in a coupe*

cotswolds mule

*vodka, ginger, lime, soda
in a highball*

french 75

*gin, lemon juice,
champagne in a coupe*

french martini

*vodka, chambord, pineapple
juice in a coupe*

bellini

*seasonal fruit puree topped
with prosecco in a coupe*

bramble

*gin, crème de mure, lemon
juice in a rocks*

mojito

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

espresso martini

*vodka, kahlua, espresso
in a coupe*

amaretto sour

*amaretto, egg white, lemon
juice in a coupe*

non-alcoholic

at 3.5

iced tea spritz

virgin mary

fizz

prosecco

glass 7 - bottle 30

champagne

glass 9 - bottle 45

wine

glass 175ml - carafe 500ml - bottle 750ml

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

beer & cider

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.