

farmshop

restaurant & cafe

monday—saturday: 8.30am—10pm, sunday: 9am—8pm

starters & bites

nocellara olives & bread, olive oil & balsamic vinegar £4.5

garlic bread, melted cheddar cheese, sourdough £5

scotch egg, mustard mayo £5

smoked mozzarella croquettes, tomato, watercress £7

soup of the day £6

burrata, heritage tomatoes, pine nuts £7

baked goat cheese, figs £8

tiger prawns, chilli, garlic, rocket £8

dorset crab, salmon, avocado £9

avocado, poached eggs, dried chilli £9

farmshop salmon fish cakes £9

sharing boards

crudit  & dips £ 14 / British cheeses £ 16 / cold cuts £18

salads

tenderstem broccoli, edamame beans, sesame seeds £10

wild rice, asparagus, broad beans, chickpeas, almonds £10

mixed grains, feta, mint yogurt £11

roast vegetables, halloumi, baby spinach £12

beetroots, goats cured, walnuts £12

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

mains

spitroast chicken, coleslaw, aioli ¼ £9.5 ½ £18

mac 'n' cheese £13

add bacon £1, add chicken £2, add crayfish £3

baked ham, egg, chips, mustard mayo £15

fish 'n' chips, mashed peas £16

salt baked salmon, asparagus, broad beans, £17

tiger prawns, chilli, garlic, rocket £16

ribeye, rocket, lincolnshire poacher £18

tuna steak, spinach, heritage tomatoes £19

lamb shank, seasonal vegetables, turnips £19

farmshop veggie burger
& chips £13

farmshop chicken burger
& chips £14

farmshop burger, english cheddar &
chips £15

add: bacon £1 / avocado £1 / mushroom £1

sides all at £4.5

chips / asparagus & broad beans / butter lettuce & avocado salad / coleslaw / rosemary roast potatoes

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

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

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

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

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

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

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

single 25ml £4 - double 50ml £7

amaretto

bacardi

bombay sapphire

dewar's white

finlandia

gran centenario plata

jack daniels

remy martin vsop

beer & cider

all at £4.5

longhorn ipa heineken peroni aspoll cyder

pimms

glass £6.5

jug £24

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.