

# 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

## sunday roast

*served with heritage carrots, cauliflower cheese, roast potatoes & greens*

beef rib eye, yorkshire pudding, horseradish £20

½ chicken, aioli £19

pork belly, crackling, apple sauce £17

veggie roast £13

## 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*

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

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 / coleslaw

rosemary roast potatoes / butter lettuce & avocado salad

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.

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## 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

## beer & cider

all at £4.5

longhorn ipa heineken peroni aspoll cyder

## pimms

glass £6.5

jug £24

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