

# 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

tenderstem 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, pesto 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

half lobster, chips, garlic butter 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*

### **amaretto sour**

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

### **mojito**

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

### **espresso martini**

*vodka, kahlua, espresso  
in a coupe*

## non-alcoholic

iced tea spritz

*both at 3.5*

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*

### **decent**

*glass 7 - carafe 17 - bottle 24*

### **good**

*glass 8 - carafe 19 - bottle 26*

**white:** grecanico, italy

**rose:** negroamaro, italy

**red:** nero d'avola, italy

**white:** pinot grigio, italy

**rose:** pinot grigio, italy

**red:** cabernet merlot, chile

**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*

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.