

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 £4.5

scotch egg, mustard mayo £5

chorizo & smoked mozzarella croquettes £5

soup of the day £6

tenderstem broccoli, romesco, almonds £6

buffalo mozzarella, black figs, pine nuts £7

mussels, tomato, bacon, cider £7

smoked mackerel pate, horseradish, sourdough £7

dorset crab, avocado, chilli, bruschetta £8

crispy squid, tiger prawns, lemon, aioli £8

avocado, poached eggs, dried chilli £9

string beans, poached egg, hollandaise £8

salads

gem hearts, preserved lemon, pangritato, parmesan £9

tenderstem broccoli, edamame beans, sesame seeds £10

wild rice, cauliflower, chickpeas, almonds £10

wild mushroom, prosciutto, lentils, baby spinach £10

burrata, aubergine, tomato, mint £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, broccoli, lemon aioli £16

pork chop, coco beans, oregano, chilli £16

sea bass, samphire, heritage tomato £17

plaice, brown shrimp, lemon £18

half lobster, chips, garlic butter £18

rib eye, rocket, lincolnshire poacher £18

farmshop veggie burger & chips £13

farmshop burger, english cheddar & chips £15

add:

bacon £1 / *avocado* £1 / *mushroom* £1

sides: *chips* / *cauliflower, garlic & chilli* / *butter lettuce & avocado salad* / *coleslaw* all at £4.50

farmshop

restaurant & cafe

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

iced tea spritz

virgin mary

both at £3.5

fizz

prosecco

champagne

glass £7 - bottle £30

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 aspall 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.