# 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

> 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

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

#### salads

gem hearts, preserved lemon, pangritato, parmesan £9 tenderstem broccoli, edamame beans, sesame seeds £10 halloumi, spring vegetables, basil pesto £11.5 wild rice, cauliflower, chickpeas, almonds £10 wild mushroom, prosciutto, lentils, baby spinach £10 burrata, aubergine, tomato, mint £12

sandwiches

warm on sourdough with chips baked ham, english cheddar, mustard mayo £13 roast chicken, butter lettuce, aioli £13 baked salmon, spinach, lemon mayo £14

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

#### sunday roast

served with heritage carrots, cauliflower cheese, roast potatoes & greens beef rib eye, yorkshire pudding, horseradish £19 1/2 chicken, aioli £19 pork belly, crackling, apple sauce £17 veggie roast £13

#### mains

mac 'n' cheese £13 baked ham, egg, chips, mustard mayo £15 salt baked salmon. broccoli. lemon aioli 🛭 🕫 sea bass, samphire, heritage tomato £17 plaice, brown shrimp, lemon £18 half lobster, chips, garlic butter £18

farmshop veggie burger & chips £13 add: farmshop burger, english cheddar & chips £15 bacon £1/avocado £1/mushroom £1

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

farmshop by Soho House & Co. Please advise your server if you have any allergies, or require information on the ingredients used in our dishes ary 12,5% service charge added to the bill. All the above prices are inclusive of VAT. Private dining available on req

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### cocktails

all at £8

bloody mary vodka, tomato, lemon, spices in a highball

cotswolds mule vodka, ginger, lime, soda in a highball

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 rocks

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

french martini vodka, chambord, pineapple juice in a coupe

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

fizz

## non-alcoholic

iced tea spritz virgin mary

both at  $f_{3.5}$ 

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

aood glass £8 - carafe £19 - bottle £26

white: sauvignon blanc, chile **rose:** cotes de provence, france red: malbec, argentina

beer & cider

all at f.4.5

pimms

glass £6.5 jug £24

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.