

# farmshop

restaurant & cafe

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

## starters & bites

nocellara olives & bread, olive oil & vinegar £4.5  
garlic bread, melted cheddar cheese, sourdough £5  
scotch egg, mustard mayo £5  
soup of the day £6  
ricotta & potato croquettes, peperlata £7

baked camembert 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

crudité & dips £14 / British cheeses £16 / cold cuts £18

## salads

tenderstem broccoli, edamame beans, sesame seeds £10  
honey roast squash, spinach, lentils £10  
mixed beans, sundried tomatoes, walnuts £11  
roast vegetables, halloumi, baby spinach £12  
beetroots, goats curd, walnuts £12

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

## golden week

lobster, beef burger, chips £20

whole lobster & chips £32

½ lobster & chips £22

## mains

spitroast chicken, coleslaw, aioli ¼ £9.5 ½ £18  
mac 'n' cheese £12  
*add bacon £1, add chicken £2, add crayfish £3*  
baked ham, egg, chips, mustard mayo £15  
tiger prawns, chilli, garlic, rocket £16

fish 'n' chips, mashed peas £17  
salt baked salmon, spinach, lentils £17  
tuna steak, spinach, heritage tomatoes £19  
lamb shank, seasonal vegetables £19  
ribeye, rocket, lincolnshire poacher, chips £20

farmshop veggie burger &  
chips £13

chicken burger & chips £14

farmshop burger, english  
cheddar & chips £15

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

**sides** all at £4.5

chips / spinach & lentils / 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

## 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

330 ml 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.  
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