

# 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

## 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

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

½ 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 £16

turkey, stuffing, cranberry sauce £18

sea bass, samphire, heritage tomato £17

plaice, brown shrimp, lemon £18

half lobster, chips, garlic butter £18

farmshop veggie burger & chips £13

farmshop burger, english cheddar & chips £15

add:

bacon £1 / avocado £1 / mushroom £1

sides: chips / cauliflower & cheese / butter lettuce & avocado salad / coleslaw

rosemary roast potatoes 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. 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

### 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

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

## mulled wine

glass £6.5

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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