

# farmshop

restaurant & cafe

## bites & starters

nocellara olives & bread, olive oil, balsamic (pb) 5.5

scotch egg, mustard mayo 6.5

garlic bread & melted cheddar (v) 6.5

chorizo & smoked mozzarella croquettes 8

avocado on toast, poached eggs, chilli (v) 10

king prawns, chilli, garlic, rocket 11

## salads

baby gem, tomatoes, cucumber, olives (pb) 11

beetroot, fennel, radicchio (pb) 12

roast vegetables, halloumi, pesto (v) 12

chicken, avocado, cherry tomato 14

smashed avocado +2 | poached egg +3 | halloumi +3 | chicken +7

## mains

mac 'n' cheese 12 add bacon +1

gnocchi, mushroom, chilli (pb) 12

tagliatelle, chicken 16 | prawns & chilli 18

seabass, new potatoes, greens 17

fish 'n' chips, mushy peas 17

half rotisserie chicken, chips, aioli 18

spare ribs, BBQ sauce, chips 22

35 days aged local ribeye steak 28

## burgers

all served with chips, sourdough bun

plant based, lettuce, tomato,

grilled onion (pb) 14

chicken, cheddar, lettuce,

tomato, grilled onion 15

beef, cheddar, lettuce,

tomato, grilled onion 16

add bacon +1

## sides all 4.75

chips | coleslaw | mixed salad

greens & new potatoes

# farmshop

restaurant & cafe

## house tonics all 9

### *eastern standard*

vodka, lime, cucumber, mint

### *picante de la casa*

tequila, lime, agave, chilli, coriander

### *negroni*

gin, campari, vermouth

### *old fashioned*

bourbon, angostura bitters

## classic cocktails all 9

### *espresso martini*

vodka, kahlua, espresso

### *cosmopolitan*

vodka, cointreau, lime, cranberry

### *mojito*

rum, lime, mint leaves

### *french 75*

gin, lemon, champagne

## gin & tonic

bombay sapphire 7

cotswolds 9

hendricks 9

tanqueray 9

## non-alcoholic all 3.5

iced tea spritz

virgin mary

homemade lemonade

elderflower & mint soda

## cold press juices all 4.5

citrus, lemon, orange, grapefruit

berry, strawberry, mint, apple

green, celery, spinach, kale

hard green, ginger, romaine, celery

ginger, apple, ginger, lemon

## mocktails all 4

add: vodka, gin or rum at 4

garden spritz

lemon, basil, mint

berries

agave, mint, orange

## wine

### white

175 500ml btl

grecanico, it

6 15 20

pinot grigio, it

7 17 24

sauvignon blanc, chi

8 19 26

chardonnay, first fleet, aus

27

picpoul de pinet, fr

30

### red

nero d'avola, it

175 500ml btl

6 15 20

cabernet merlot, chi

7 17 24

malbec, arg

8 19 26

tempranillo, candidato, sp

27

pinot noir reserva, chi

30

### rose

175 500ml btl

negroamaro, it

6 15 20

pinot grigio, it

7 17 24

cotes des provence, fr

8 19 26

lady a, provence igp, fr

39

## beer

cotswolds lager

3.5 1/2 pt 5.5 pint

longhorn ipa 4.5 330ml

soho lager 4.5 330ml

taunton cider 6 330ml

## pimms

glass 6.5

jug 24

## fizz

prosecco gls 7 | btl 30

champagne gls 9 | btl 45

## spirits double 7

amaretto

bacardi amaretto

dewar's white

finlandia

jack daniels

remy martin vsop

Farmshop by Soho House & Co. Please let us know if you have any allergies or dietary requirements, our drinks are made here and may contain trace ingredients. All fish dishes may contain bones. 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. Spirits - 25ml measure available on request.