

farmshop

restaurant & cafe

bites & starters

nocellara olives & bread, olive oil, balsamic (pb) 4.5

scotch egg, mustard mayo 6

garlic bread, melted cheddar, sourdough (v) 6

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 +2 | halloumi +3 | chicken +7

mains

spit roast chicken, coleslaw, aioli ¼ 10 | ½ 18

mac 'n' cheese 12 add bacon +1

gnocchi, mushroom, chilli (pb) 12

tagliatelle, chicken 16 | prawns & chilli 18

seabass, new potatoes, greens 15

fish 'n' chips, mushy peas 16

spare ribs, BBQ sauce, chips 20

35 days aged local ribeye steak 28

burgers

all served with chips, sourdough bun

plants base patty, 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 | greens

butter lettuce & avocado salad | new potatoes

Farmshop by Soho House & Co. Please let us know if you have any allergies or dietary requirements, our dishes 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.

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house tonics all 8

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 8

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

mocktails all 4

add: vodka, gin or rum at 4

garden spritz lemon, basil, mint

blackberries 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

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

3.25 1/2 pt 5.25 pint

longhorn ipa 4.5 330ml

soho lager 4.5 330ml

tauton 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

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