

farmshop

restaurant & cafe

bites & starters

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

green vegetable soup (pb) 6

scotch egg, mustard mayo 6.5

cheese on toast, worcestershire sauce (v) 6.5

westcombe cheddar & ham croquettes 8

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

king prawns, chilli, garlic, rocket 11

salads

winter roots, lentils, spinach (pb) 11

super green, tenderstem broccoli, edamame, spinach (pb) 12

roast vegetables, mozzarella, pesto (v) 12

chicken, avocado, cherry tomato, vinaigrette 14

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

mains

mac 'n' cheese 12 add bacon +1

turkey club sandwich, stuffing, cranberry sauce 12

chicken & mushroom pie, mash 15

pumpkin risotto, sage, chestnuts (pb) 14

tagliatelle

chicken 16 | prawns & chilli 18

wood oven salmon, spinach, aioli 17

fish 'n' chips, mushy peas 17

braised lamb shoulder, dauphinoise potatoes 18

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 | mash

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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

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

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.