

Set menu

2 courses 22 | 3 courses 27

Starters

Tomato & basil soup (pb)

Welsh rarebit

Smoked mozzarella bites, chilli jam (v)

Mains

Chicken burger, chips

Mac & cheese, with bacon or mushroom

Harissa cauliflower steak, lentils, pomegranate (pb)

Desserts

Sticky toffee pudding

Lemon drizzle

Carrot cake

Farmshop by Soho House & Co. There is a discretionary 13.5% service charge added to the bill.
All the above prices are inclusive of VAT. pb: plant based | v: vegetarian.

Please let us know if you have any allergies or dietary requirements,
our dishes are made here and may contain trace ingredients.

farmshop

restaurant & cafe

Pimms glass 14 | jug 42

House tonics all 13.5

Eastern standard

42 below vodka or bombay sapphire
gin, lime, cucumber, mint

Picante de la casa

tequila, lime, agave, chilli, coriander

Casa verde

cachaca leblon, sake, passion fruit,
coconut bacardi, green chilli

Soho mule

42 below vodka, lime, ginger, soda

Classics all 14

Paloma

patron reposado, two keys
grapefruit soda, lime

Aperol spritz

aperol, prosecco, soda

Bellini

prosecco, peach puree

Hugo spritz

st-germain, double dutch soda,
prosecco

Espresso martini

42 below vodka, kahlua, espresso

Mojito

bacardi blanca, lime, mint

Mocktails all 9

Vibrante spritz

martini vibrante non-alcoholic
aperitif, tonic, orange

Pentire & tonic

pentire adrift, light tonic water,
rosemary

Virgin picante

pentire adrift, chilli, coriander,
lime, agave

Eastern fizz

pentire seaward, cucumber, mint,
lime, soda

Please let us know if you have any allergies or dietary requirements, our drinks are made here and may contain trace ingredients.

There is a discretionary 13.5% service charge added to the bill. All the above prices are inclusive of VAT.