

farmshop

restaurant & cafe

Sharing

Farmshop dips, crudites, flat bread 11
beetroot | avocado | tomato hummus (pb)

Garlic focaccia 6
add cheese +2 (v)

Nocellara olives & sourdough (pb) 7

Starters

Clarence court scotch egg 9
piccalilli

Smoked mozzarella croquettes 8
chilli jam (v)

Mushroom broth 8
sourdough (pb)

Fishcakes 10
tartar sauce

Wood-oven prawns 12 | 20
chilli, garlic

Salads

Roasted squash 14
lentil, baby spinach, feta (v)

Avocado 11
butter lettuce, sherry vinaigrette (pb)

Chicken caesar 15
baby gem

add poached egg +3
halloumi or grilled chicken +5

Mains

Wood-oven salmon 21
tenderstem broccoli, aioli

Fish and chips 18
mushy peas

Half roast chicken 20
chips, gravy

11oz bone in ribeye 34
chips, bearnaise or peppercorn

Butter chicken curry 19
saffron rice, naan bread (add poppadoms +2)

Roast vegetables 16
harissa yoghurt, gremolata (pb)

Mac and cheese 14
add bacon or mushroom +2 | chicken +3

Avocado 13
poached egg, chilli, sourdough (v)

Burgers & Sandwiches

Double cheeseburger 18

Farmshop plant based burger 18

Buttermilk chicken burger 18

Fillet steak sandwich 21
horseradish, watercress

all served with fries or sweet potato fries
add mushroom +2 | bacon +3 | extra patty +5

Sides at 5

Fries add truffle +1 | Sweet potato fries

Tenderstem broccoli, chilli | Mixed salad
Coleslaw

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

pb: plant based | v: vegetarian. There is a discretionary 12.5% service charge added to the bill.
All the above prices are inclusive of VAT. Adults need around 2000 kcal per day.

Scan to view
menu with calories



Cold press juice at 6

Green

cucumber, apple, celery, spinach,
romaine, kale, lemon

Ginger

apple, lemon, ginger

Berry

strawberry, lemon, apple, mint

Citrus

orange, lemon, tangerine, grapefruit, turmeric,
cayenne, black pepper

House tonics all 13

Eastern standard

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

Picante de la casa

tequila, lime, agave, chilli, coriander

Soho mule

42 below vodka, lime, ginger, soda

Classics all 13

Dark & stormy

gosling dark rum, lime, ginger beer

Negroni

bombay gin, campari, vermouth

Espresso martini

grey goose vodka, kahlua, espresso

French 75

bombay gin, lemon, champagne

Softs

Homemade lemonade 4

Elderflower & mint soda 4

Sprite 4

Coke | Diet coke | Coke zero | all at 3

Trip CBD all 6

Lemon & basil | Elderflower & mint

Peach & ginger

Kombucha by jar | all 4.5

Ginger | Passion fruit

Mocktails all 7.5

Vibrante spritz

martini vibrante non-alcoholic aperitif,
tonic, orange

Pentire & tonic

pentire adrift, light tonic water, rosemary

Eastern fizz

pentire seaward, cucumber, mint, lime, soda

Bottled beer

Posh lager | Longhorn IPA | Bitburger 0%
| Gluten free peroni 5.75 330ml

Draught beer half pint 4 | pint 7

Hawkstone lager 3.8% | Hawkstone cider 5%

Wine

white

175 500ml btl

Sauvignon, fr 7 17 26

Pinot grigio, it 8.5 21 28

Chardonnay, fr 30

Picpoul de pinet, fr 9 24 34

Gavi di gavi, it 10 25 38

red

Cabernet sauvignon, fr 7 17 26

Primitivo, it 8.5 21 28

Malbec, ag 30

Montepulciano, it 9 24 34

Merlot, fr 38

rose

175 500ml btl

Carignan, fr 7 17 26

Cotes des provence, fr 9 22 30

lady a, provence, fr 10.5 28 47

fizz

125ml btl

Prosecco 8.5 38

Blanc de blancs 9 41

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

Farmshop by Soho House & Co. There is a discretionary 12.5% service charge added to the bill. All the above prices are inclusive of VAT. Adults need around 2000 kcal per day.