

farmshop

restaurant & cafe

Starters & Bites

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

Mushroom broth (pb) 8

Chicken liver pate 12
sourdough toast, onion marmalade

Smoked mozzarella bites 8
chilli jam (v)

Wild mushrooms 11
ricotta, sourdough (v)

Welsh rarebit 12

BBQ chicken wings 9 | 18

Wood-oven prawns 14 | 24
chilli, garlic

Mains

Wood-oven salmon 21
tenderstem broccoli, aioli

Beef and bone marrow pie 24
mushrooms

Fish and chips 20
tartar sauce

Half roast chicken 20
roast potatoes

11oz bone in ribeye 36
fries, bearnaise or peppercorn

Confit duck leg 26
braised red cabbage, gravy

Bean stew 19
giant couscous, coconut yogurt (pb)

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

Chicken escalope 20
rocket, parmesan

Roast turkey 24
cranberry sauce, roast vegetables, gravy

Avocado 14
poached egg, chilli, sourdough (v)

Lamb shank 28
roast potatoes, red wine jus

Salads

Baked goat's cheese 15
beetroot, pomegranate (v)

Pumpkin 14
purple potato, lentils, feta (v)

Heritage cauliflower 13
kale, chickpeas (pb)

Caesar 12
croutons, romaine lettuce

add poached egg or avocado +3
feta +4 | halloumi or grilled chicken +5

Burgers all served with fries (add truffle +1)

Double cheeseburger 18

Farmshop plant based burger 18

Chicken burger 18

Fillet steak sandwich 22
horseradish, watercress

Sides all 5

Fries (add truffle +1) | Greens | Coleslaw

Roast potatoes | Cauliflower cheese



Scan to
view a menu
with calories

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 13.5% service charge added to the bill. All the above prices are inclusive of VAT. Adults need around 2000 kcal per day.

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

Mocktails all 8

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

Farmshop homemade all 5

Homemade lemonade

Raspberry lemonade

Ginger & pineapple lemonade

Elderflower & mint soda

Classics all 13

Dark & stormy

gosling dark rum, lime, ginger beer

Aperol spritz

aperol, prosecco, soda

Espresso martini

grey goose vodka, kahlua, espresso

Mojito

bacardi blanca, lime, mint

Cold press juice all 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

Carrot

orange, apple, ginger

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%

Milkshakes all 8

Vanilla | Chocolate | Strawberry | Oreo

Trip CBD all 6

Lemon & basil | Elderflower & mint

Peach & ginger

Wine

white

175 500ml btl

Sauvignon, fr 8 18 30

Pinot grigio, it 9 21 34

Chardonnay, fr 30

Picpoul de pinet, fr 9 24 36

Gavi di gavi, it 10 25 40

red

Cabernet sauvignon, fr 8 18 30

Primitivo, it 9 21 34

Malbec, ag 30

Montepulciano, it 9 24 36

Merlot, fr 38

rose

Carignan, fr 8 18 30

Cotes de provence, fr 9 22 36

Lady A, provence, fr 12 34 48

fizz

Prosecco 125ml btl 9 34

Hundred hills, oxfordshire 12 75

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