

farmshop

restaurant & cafe

sharers

farmshop dips, crudites, flat bread:
beetroot | avocado | tomato hummus (pb) 11
garlic focaccia 6
nocellara olives & sourdough (pb) 7
flame grilled meatballs, smoked yogurt,
pickles 10

salads

chicken ceasar, baby gem 15
heritage beetroot, apple, fennel (pb) 12
roasted squash, lentil, baby spinach, feta (v) 14
avocado, butter lettuce, sherry vinaigrette (pb) 11

poached egg +3 | burrata +5 | chicken +5

starters

burrata, figs, balsamic glaze 11
wild mushroom arancini 9
woodoven prawns, chilli, garlic 12 | 20
padron peppers, miso glaze 6
soup of the day (pb) 7

burgers all 18

chicken burger, cheddar, grilled onion
dirty burger, cheddar, pickles
dirty vegan burger, pickles (pb)
All burgers served with iceberg, tomato and fries

mushrooms +2 | bacon +3 | double up +5

mains

butter chicken curry, saffron rice, naan bread 19
add poppadoms and chutney +2
half spit-roast chicken, coleslaw, aioli 19
fillet steak sandwich, fries 21
spinach and ricotta cannelloni (v) 16
avocado, poached egg, chilli, sourdough (v) 13
mac and cheese 14 | add bacon +2 | mushroom +2 | chicken +3
11oz bone in ribeye steak, bearnaise, fries 34
salmon, spinach, aioli 21
fish and chips, mushy peas 18
rigatoni, beef or plant based bolognese 16
woodoven cauliflower, avocado and sweet potato crisps (pb) 16

sides all 5

coleslaw | mixed salad | greens | fries | new potatoes | truffle fries +1

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

Farmshop by Soho House & Co. P 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. Adults need around 2000 kcal per day.

Scan to view
menu with calories



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

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 all 4

homemade lemonade
elderflower & mint soda
coke | diet coke | coke zero | sprite

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

taunton cider 6.25 500ml

draught beer half pint 4 | pint 7

hawkstone lager 3.8% | hawkstone cider 5%

wine

white

sauvignon, fr

pinot grigio, it

chardonnay, fr

picpoul de pinet, fr

gavi di gavi, it

175 500ml btl

7 17 26

8.5 21 28

30

9 24 34

10 25 38

red

cabernet sauvignon, fr

primitivo, it

malbec, ag

montepulciano, it

merlot, fr

175 500ml btl

7 17 26

8.5 21 28

30

9 24 34

38

rose

carignan, fr

cotes des provence, fr

lady a, provence, fr

fizz

prosecco

champagne

175 500ml btl

7 17 26

9 22 30

10.5 28 47

125ml btl

8.5 38

12 69