

farmshop

restaurant & cafe

Starters & Bites

BBQ chicken wings 9 | 18

Smoked mozzarella bites 9
chilli jam (v)

Scotch egg 10
piccalilli

Smoked salmon 14
sourdough, pickles

Farmshop dips, crudites, flat bread 13
beetroot | avocado | tomato hummus (pb)

Tomato & basil soup (pb) 8

Garlic Bread 10
sourdough, cheddar (v)

Prawns 16 | 25
chilli, garlic

Mains

Salmon 22
tenderstem broccoli, aioli

Fish & chips 20
tartar sauce

Farmshop half roast chicken 22
coleslaw, aioli

11oz bone in ribeye 38
add peppercorn or bearnaise +2

Beef short rib 28
jersey royals, pickled onion

Chicken curry 22
saffron rice, naan bread, chilli

Wood oven pork chop 24
'nduja bean ragout

Mac & cheese 15
add bacon or mushroom (v) +3 | chicken +5

Avocado 14
poached egg, chilli, sourdough (v)

Cauliflower steak 16
beluga lentils, harissa, pomegranate (pb)

Salads & Burgers

all burgers served with fries (add truffle +1)

Giant couscous 14
avocado, pomegranate (pb)

Baked goat cheese 15
heritage beetroot, pine nuts (v)

Chicken caesar 16
romaine lettuce, croutons

Greek salad 15
feta, tomatoes, peppers, onion

add
goat's cheese or halloumi +5
poached egg +4
avocado +4
grilled chicken +5

Double cheeseburger 19

Farmshop plant based burger (pb) 19

Buttermilk chicken burger 19

Sirloin steak sandwich 25

Lamb burger 20

Sides all 7

Fries (pb) | Mixed salad (pb)

Greens (pb) | Coleslaw (v) | Jersey royals (v)



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 | halal. 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 14

Eastern standard
42 Below vodka or Bombay Sapphire gin,
lime, cucumber, mint

Picante de la casa
tequila, lime, agave, chilli, coriander

Casa verde
Bacardi Ocho rum, cachaça, sake, passion
fruit, coconut, lime, green chilli

Soho mule
42 Below vodka, lime, ginger, soda

Classics all 14

Bramble
gin, crème de mure, lemon juice

French martini
42 below, pineapple juice, chambord

Margarita
tequila blanco, cointreau, lime juice

Negroni
gin, sweet vermouth, campari

Boulevardier
woodford reserve, campari, sweet vermouth

Cosmopolitan
42 below vodka, cointreau, cranberry juice

Caipirinha
cachaca, whole lime, simple syrup

Farmshop signature cocktail

Mocktails all 10

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

Farmshop homemade all 6

Homemade lemonade
Raspberry lemonade

Ginger & pineapple lemonade
Elderflower & mint soda

Bottled beer & cider

Hawkstone Premium lager 4.8% 5.75
Hawkstone Pils 3.8% 5.75
Peroni gluten free 330ml 5% 6

Peroni 0% 6
Lucky Saint 0.5% 7
Cornish Orchards Gold Cider 7

Wine

white				red				rose			
	175	500	750ml		175	500	750ml		175	500	750ml
Maison Vincent, Fr	9	23	31	Maison Vincent, Fr	9	23	31	Maison Vincent, Fr	9	23	31
Pinot Grigio, It	9.5	24	35	Primitivo, It	9.5	24	35	Cotes de Provence, Fr	10	28	40
Chardonnay, Fr			35	Malbec, Arg	9.5	24	35	Lady A, Provence, Fr	13	36	51
Picpoul de Pinet, Fr	10	28	40	Montepulciano, It	10	28	40	fizz			
Gavi di Gavi, It	11	29	42	Merlot, Bordeaux, Fr			42	Prosecco		9	38
								Testulat, Blanc de Noirs		13	75

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.