

farmshop

restaurant & cafe

monday—saturday: 8.30am—10pm, sunday: 9am—8pm

starters & bites

nocellera olives & bread, olive oil & vinegar £4.5
garlic bread, melted cheddar cheese, sourdough £5
scotch egg, mustard mayo £5
soup of the day £6
farmshop hummus £7
ricotta & potato croquettes, tomato, watercress £7

baked camembert cheese, figs £8
tiger prawns, chilli, garlic, rocket £8
cheese board £8
dorset crab, salmon, avocado, chilli £9
avocado, poached eggs, dried chilli £9
farmshop salmon fish cakes £9

salads

tenderstem broccoli, edamame beans, sesame seeds £10
honey roast squash, spinach, lentils £10
mixed beans, sundried tomatoes, walnuts £11
roast vegetables, halloumi, baby spinach £12
beetroots, goats curd, walnuts £12
add: smashed avocado £2 / poached egg £2 / ham £5 / chicken £7

mains

spitroast chicken, coleslaw, aioli ¼ £9 ½ £18
mac 'n' cheese £12
add bacon £1, add chicken £2, add crayfish £3
baked ham, egg, chips, mustard mayo £15
duck leg, braised cabbage, spiced apples £15
king prawns, chilli, garlic, rocket £16

pork belly, coco beans, apple sauce £16
turkey, brussel sprout, chestnuts, cranberry sauce £17
salt baked salmon, spinach & lentils £17
fish 'n' chips, mashed peas £17
lamb shank, seasonal vegetables, turnips £19
ribeye, lincolnshire poacher, roast potatoes £22

burgers

farmshop veggie burger & chips £13
farmshop chicken burger, cheddar & chips £14

farmshop burger, english cheddar & chips £15
farmshop lobster burger, beef & chips £20

add: smashed avocado £1 / bacon £1 / mushroom £1

sides all at £4.5

chips / spinach & lentils / coleslaw
rosemary roast potatoes / butter lettuce & avocado salad

farmshop by Soho House & Co. Please advise your server if you have any allergies, or require information on the ingredients used in our dishes.
There is a discretionary 12.5% service charge added to the bill. All the above prices are inclusive of VAT. Private dining available on request.

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cocktails

all at £8

bloody mary

vodka, tomato, lemon, spices
in a highball

picante de la casa

tequila, lime juice, agave
chilli, coriander in a rocks

bellini

seasonal fruit puree topped
with prosecco in a coupe

mojito

rum, lime juice, sugar, mint
leaves in a highball

tommy's margarita

tequila blanco, lime juice,
agave in a coupe

french 75

gin, lemon juice,
champagne in a coupe

bramble

gin, crème de mure, lemon
juice in a rocks

espresso martini

vodka, kahlua, espresso
in a coupe

cosmopolitan

vodka, cointreau, cranberry
juice in a coupe

eastern standard

vodka, lime juice, cucumber,
mint in a coupe

tom collins

gin, lemon juice,
soda in a highball

non-alcoholic

iced tea spritz

both at £3.5

virgin mary

fizz

prosecco

glass £7 - bottle £30

champagne

glass £9 - bottle £45

Mulled wine £6

wine

glass 175ml - carafe 500ml - bottle 750ml

house

glass £6 - carafe £15 - bottle £20

white: grecanico, italy

rose: negroamaro, italy

red: nero d'avola, italy

decent

glass £7 - carafe £17 - bottle £24

white: pinot grigio, italy

rose: pinot grigio, italy

red: cabernet merlot, chile

good

glass £8 - carafe £19 - bottle £26

white: sauvignon blanc, chile

rose: cotes de provence, france

red: malbec, argentina

spirits

single 25ml £4 - double 50ml £7

amaretto

bombay sapphire

finlandia

jack daniels

bacardi

dewar's white

gran centenario plata

remy martin vsop

beer & cider

longhorn ipa

heineken

peroni

aspall cyder

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