

farmshop

restaurant & cafe

monday—saturday: 11.30am—10pm, sunday: 11:30am—8pm

starters & bites

nocellara olives & bread, olive oil & vinegar 4.5	hummus, crudités, sourdough 8
scotch egg, mustard mayo 6	baked camembert, apple chutney, sourdough 8
garlic bread, melted cheddar cheese, sourdough 6	avocado, poached eggs, chilli 9
soup of the day 6	dorset crab, avocado bruschetta 10 add poached egg 2
chorizo & smoked mozzarella croquettes 8	king prawns, chilli, garlic, rocket 11

salads

fennel, baby gem, tomatoes, cucumber 11
beetroot, walnut, feta cheese 11
burrata, tomatoes, basil 12
tuna, lettuce, olives, onions, poached egg 12
roast cauliflower, chickpeas, avocado 12
chicken, avocado, cherry tomato 14

add: smashed avocado 2 / poached egg 2 / feta 3 / halloumi 3 / chicken 7

mains

spit roast chicken, coleslaw, aioli ¼ 9.5 ½ 18	beef lasagne 14
mac 'n' cheese 12 add: bacon 1	seabass, new potatoes, greens 15
tagliatelle	fish 'n' chips, mushy peas 16
with: mushroom 14 chicken 16 tiger prawns & chilli 18	spring lamb, new potatoes 18
mushroom & spinach gnocchi 12 add: chicken 3	king prawns, chilli, garlic, rocket 19
roast vegetables, halloumi, pesto 12	35 days aged local ribeye steak 28

burgers

farmshop veggie burger & chips 14	farmshop burger, english cheddar & chips 16	farmshop chicken burger, cheddar & chips 15
	add: bacon 1	

sides all at 4.75

chips / sweet potatoes fries / coleslaw / broccoli & edamame beans / butter lettuce & avocado salad / new potatoes

*farmshop by Soho House & Co.
Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. 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. Private dining available on request.*

farmshop

restaurant & cafe

cocktails

house tonic

all at 8

eastern standard

*vodka, lime, cucumber,
mint*

negroni

gin, campari, vermouth

picante de la casa

*tequila, lime, agave
chilli, coriander*

old fashioned

*bourbon, brown sugar,
angostura bitters*

classics

all at 8

espresso martini

vodka, kahlua, espresso

mojito

*rum, lime, sugar, mint
leaves*

cosmopolitan

*vodka, cointreau, lime,
cranberry*

french 75

*gin, lemon,
champagne*

gin & tonic

bombay sapphire 7

cotswolds 9

hendricks 9

tanqueray 9

non-alcoholic

iced tea spritz

both at 3.5

virgin mary

fizz

prosecco

glass 7 - bottle 30

champagne

glass 9 - bottle 45

wine

glass 175ml - carafe 500ml - bottle 750ml (125ml measure available on request)

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

double 50ml 7 (25ml measure available on request)

amaretto

dewar's white

jack daniels

bacardi

finlandia

remy martin vsop

gran centenario plata

beer & cider

draught

cotswolds lager

1/2 pint at 3.25

pint at 5.25

bottles

330 ml *all at 4.5*

longhorn ipa

heineken

peroni

aspall cyder

Please let us know if you have any allergies, or dietary requirements, our dishes are made here and may contain trace ingredients.- 125ml measure available on request. All the above prices are inclusive of VAT- There is a discretionary 12.5% service charge added to the bill.