

farmshop

restaurant & cafe

Starters & Bites

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

Smoked mozzarella bites 9
chilli jam (v)

Scotch egg 10
piccalilli

BBQ chicken wings 9 | 18

Tomato & basil soup (pb) 8

Welsh rarebit 12

Prawns 16 | 25
chilli, garlic

Mains

Salmon 22
broccoli, aioli

Fish & chips 20
tartar sauce (halal)

Farmshop half roast chicken 22
coleslaw, aioli

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

Beef short rib 28
mashed potatoes, pickled onions

Chicken curry 22
saffron rice, naan bread, chilli (halal)

Beef & ale pie 19
gravy
add mashed potatoes (v) +7

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

Avocado 14
poached egg, chilli, sourdough (v)

Baked aubergine 18
chickpea, tomato, chilli (pb)

Salads & Burgers

all burgers served with fries (add truffle +1)

Giant couscous 14
avocado, pomegranate (pb)

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

Chicken caesar 16
romaine lettuce, croutons

Jerusalem artichoke 15
leeks, chicory (pb)
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 (halal) 19

Sirloin steak sandwich 25

Lamb burger (halal) 20

Sides all 7

Fries (pb) | Mixed salad (pb)

Greens (pb) | Coleslaw (v) | Mashed potatoes (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) 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

	175	500	750ml
Maison Vincent, Fr	9	23	31
Pinot Grigio, It	9.5	24	35
Chardonnay, Fr			35
Picpoul de Pinet, Fr	10	28	40
Gavi di Gavi, It	11	29	42

red

	175	500	750ml
Maison Vincent, Fr	9	23	31
Primitivo, It	9.5	24	35
Malbec, Arg	9.5	24	35
Montepulciano, It	10	28	40
Merlot, Bordeaux, Fr			42

rose

	175	500	750ml
Maison Vincent, Fr	9	23	31
Cotes de Provence, Fr	10	28	40
Lady A, Provence, Fr	13	36	51

fizz

Prosecco	9	38	
Testulat, Blanc de Noirs	13	75	

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