

# HARTLEY FARM KITCHEN

## BREAKFAST MENU

**French Toast** £11  
Homemade Brioche soaked in  
House Custard, Bacon, Maple,  
Banana Jam, Mint

**Breakfast Bap**  
(Served in a Hobbs House Brioche Bap)  
**Bacon**\*\* £8  
**Sausage**\*\* £8  
**Veggie**\*\* (vgo) - £7  
*Choice of 2 Vegetarian / Vegan Fillings*

**Poached Eggs on Sourdough**\*\* (v) £9  
Southview Farm Poached Eggs,  
Served on Hobbs House  
Sourdough Toast

**Eggs Benedict**\*\* £13  
South View Farm Poached Eggs,  
Smoked Bacon, English Muffin,  
Hollandaise

**Hartley Breakfast Burger** £12.50\*\*  
Sausage Patty, Fried Egg,  
Hash Brown, Smoked Cheddar,  
Hobbs House Linseed Bun  
*ask a member of staff to  
make it vegetarian (v)*

**Eggs Florentine**\*\* (v) £12.50  
South View Farm Poached Eggs,  
Mushroom, Spinach, English  
Muffin, Hollandaise

## THE BIG BREAKFAST

**Farmhouse Breakfast**\*\* £15  
Smoked Bacon, Farmhouse Sausage,  
Grilled Tomato, Mushroom, Hash Brown,  
Baked Beans, Southview Farm Fried Eggs,  
Toast & Butter  
*add Black Pudding +£2.00*

**Mushrooms on Toast**\*\* £13.50  
Wild Mushrooms, Creme Fraiche, Poached Eggs,  
Black Garlic & Marmite, Sourdough Toast

**Greenhouse Breakfast**\*\* (vgo) £14.50  
Halloumi, Beetroot Falafel, Grilled Tomato,  
Mushroom, Hash Brown,  
Southview Farm Fried Eggs,  
Baked Beans, Toast & Butter  
*ask a member of staff to make it vegan (vg)*

**Bubble & Squeak**\*\*\* (vgo) £13  
Bubble Patties, Southview Farm  
Poached Eggs, Tomato Salsa, Chilli Jam  
*add Bacon +£2.00*

*Please note, that during busy parts of service we will not be able to swap items on the dishes.*

## LITTLE FARMERS

**Kids Farmhouse Breakfast** £8\*\*  
Farmhouse Sausage, Fried Egg, Baked Beans & Toast

**Kids French Toast** £6  
Brioche, House Custard, Bacon, Maple

**Kid's Bap** £5  
Bacon\*\* / Farmhouse Sausage\*\* /  
Mushroom or Fried Egg\*\* (v/vg)  
served in a Hobbs House Linseed Bun

## EXTRAS

**£1.25**\*\*\*  
1 x Southview Farm egg / Baked Beans

**£2.00**\*\*\*  
Roasted Tomato / Mushroom /  
Hashbrown / Beetroot Falafal

**£2.50**\*\*\*  
Halloumi/ Black Pudding /  
Smoked Bacon / Farmhouse Sausage

**V - Vegetarian, Vg- Vegan, Vgo - Vegan Option Available**

**\*\* = Gluten Intolerant Friendly Substitute Available**

**\*\*\* = Coeliac Friendly (please speak to duty manager to double check)**

**We cannot guarantee cross contamination of products in the kitchen.**

**For allergens, all dishes are prepared in a separate area to reduce the risk of this.**

**A discretionary service charge of 10% will be added to your bill - 100% of this goes to the team!**

Please note that although we have stringent processes in place, we use many ingredients in our busy kitchen and cooking processes so we cannot guarantee that our dishes are 100% free of traces of particular allergens. Please let us know if you have any food allergies or intolerances so we can assist and talk through our cooking process of any dish.

# HOT DRINKS

DRINKS MENU

## Coffee

Latte - £4 / Cappuccino - £4  
Flat White - £3.80 / Cortado - £3.60  
Americano - £3.80 / Mocha - £4.25  
Chai - £3.75 / Dirty Chai - £4.00

## Alternative Milks

Oat / Coconut / Almond Milk - £0.50

## Mug of Tea - £3.20

English Breakfast /  
Earl Grey /  
Peppermint /  
Rooibos /  
Lemon & Ginger / Green /  
Decaf English Breakfast /

## Something Sweet?

Hot Chocolate - £4.00  
Mini Hot Chocolate - £2.50  
Marshmallows - £0.50  
Whipped Cream (vgo) - £0.50  
Sugar Free Flavoured Syrup - £0.50  
(Hazlenut / Vanilla / Caramel)

## MILKSHAKES - £5

All served with Ivy House Milk, Marshfield Ice Cream & Whipped Cream

Vanilla

Chocolate

Strawberry

Salted Caramel

Mint Choc Chip

## SMOOTHIES £5

**Pink Banana** - Strawberry & Banana

**Tropical Twist** - Mango, pineapple, kiwi

**Veg Delight** - Carrot, Mango, Banana, Apple, Parsnip

**Berry Express** - Strawberry, blueberry, raspberry

**Beetroot Booster** - Beetroot, Mango,  
Carrot & Blueberries

**Mango Melody** - Mango & banana

**Lean Green** - Apple, Cucumber, Kale

**Hail Kale** - Kale, spinach & pineapple

## COCKTAILS

### Paloma £7.50

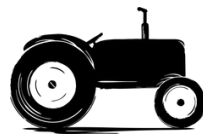
Tequila, Fresh Lime, 3 Cents Pink  
Grapefruit Soda

### Bloody Mary £7.50

Vodka, Tomato Stall Tomato Juice,  
Hartley Spice Mix, Salt & Pepper

### Mimosa £7.50

Fresh Orange Juice, Topped up  
with Pago De Tharsys Cava



## LOCAL - SEASONAL - SUSTAINABLE

Hartley Farm is a fifth-generation family farm, shop and kitchen. In our Farm Kitchen, our focus is on cooking fresh, wholesome food that champions the seasons and the local farmers, growers and makers behind the ingredients. All the meat we serve in our kitchen is prepared by our butchers who work directly with local farmers throughout the year. All our beef is from our own native-breed cows that graze on nothing but our own grass for much of the year and our own silage during the winter. Our on-site market gardener, Kate, also grows organic vegetables and salads on the farm and delivers them freshly picked to our chefs every day.

Our farm shop is our larder so if you like what we do in our farm kitchen, be sure to head next door to explore our farm shop and butchers counters!

Read more of  
our story here



Your feedback is important to us and helps us improve.  
Let us know how we did!