



HARTLEY

FARM KITCHEN

LUNCH MENU
CHRISTMAS 2025

LIGHTS BITES

Focaccia & Christmas Butter (v) £5

Smoked Cheese Croquettes, Gravy Mayo (vg) £8.50

Roasted Sprouts, All Spice Dressing (vg) £6.50

Pigs in Blankets £9
Sweet Mustard Ketchup

Ham Hock Scrumpet £8.00
Christmas Chutney, Pickles £8.00

MAINS

Pie of the Day £18
Seasonal vegetables, gravy

Pork Tenderloin*** £16.50
Bubble & squeak, fried egg, chilli & pumpkin oil

Waldorf Salad (v)*** £16
Blue cheese, mulled wine poached pear,
radicchio, kale, candied walnut

Winter Garden Flatbread (vg) £14.50
Kate's 'Grown Green' salad leaves, kale pesto
slaw & roasted butternut squash,

Add Grilled Halloumi to your flatbread £4
Add Roasted Turkey to your flatbread £5

Sprouty Claus Burger** (vg) £16
Brussel sprout, chestnut & swede patty, sprout slaw, cranberry
ketchup, vegan mayo, rosemary fries, vegan linseed bun

Herd To Beat Burger** £19
2 x Hartley beef smash patties, smoked cheddar & bacon, pickles,
tomato, lettuce, burger sauce, brioche bun, rosemary fries, house
slaw

Gobble Gobble Burger** £19
Turkey ballotine, bacon, gravy mayo, gem, cranberry ketchup,
brioche bun, rosemary fries, house slaw

Add cheddar +£1
add bacon or halloumi +£2
add jalapenos / fried egg +£1.20
Upgrade your fries to Truffle & Parmesan + £1.50

PIZZAS & SARNIES

Classic Margherita (vgo) £13.50
Tomato, mozzarella, basil

The Notorious P.I.B. £16.50
Bacon, sausage, stuffing, tomato,
mozzarella, crispy sage

Fe-leek Navidad (vgo) £16
Roasted beetroot, charred leeks,
kale pesto, tomato, mozzarella

Blue Christmas (v) £16
Squash, blue cheese, sprouts,
roasted chestnuts, chilli & pumpkin oil

Add Toppings
£1.20 - Mushrooms/Olives/Jalapenos (vg)
£2 - Sausage/Smoked Bacon/Glazed Ham/
Chorizo/Pepperoni

Roasted Squash ** (vg) £12
Ciabatta, roasted 'Grown Green' squash, leek, kale pesto,
'Grown Green' salad & house dressing

T.L.C. ** £12
Ciabatta, turkey, lettuce, tomato, cranberry ketchup,
gravy mayo, 'Grown Green' salad & house dressing

Hartley Beef ** £12
Ciabatta, topside of beef, mustard mayo, rocket, sauerkraut,
'Grown Green' salad & house dressing

SIDES

Rosemary Salted Fries (vg) £4.95***
Truffle & Parmesan Fries (v) £6***
Wood-fired Flatbread (vg) £3.00
Wood-fired Garlic Flatbread (v) £4.00
Kate's 'Grown Green' Salad (vg) £4.95***

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 all other allergens, please speak to a member of staff.

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 with our allergen matrix and talk through our cooking process of any dish.

DRINKS MENU

SPIRIT & MIXER - £5.50/£10

Bombay Sapphire Gin / Absolut Vodka / Bacardi
Blanca Rum / Dead Mans Fingers Spiced Rum /
Cotswolds Single Malt Whiskey
served with
Fevertree -Mediterranean Tonic/ Elderflower Tonic /
Soda/ Coca Cola / Diet Coke / Coke Zero /
Lemonade / Old Jamaica Ginger Beer

COCKTAILS

Aperol Spritz £9.50
*Aperol Bitter Orange Aperitif,
Prosecco, Soda & Orange*
Yule Mule £9.50
*Absolut Vodka, Fresh Lime, Ginger Beer,
Angostura Bitters*
Mimosa £7.50
Pago de Tharsys Cava, Fresh Orange Juice

WINE - 175ml/Bottle

White

Le Lesc, Colombard & Ugni Blanc, Plaimont, France 11%
Bright & aromatic, juicy stone fruit and a touch of refreshing citrus - £6.50 / 25
L'l'Arete de Thau', Piquepoul Terret, Côtes de Thau, France, 12.5% (Vg)
Green apples, lemon, and refreshing grapefruit flavours - £7.50 / 28

Timo, Vermentino, Puglia, Italy 12.5%
Zesty & yellow stone fruit, it's sunshine in a glass - £9 / 35

Rose

Mas de Gassac Rose, Languedoc, France 12.5% (O)
Mouthwatering Provencal style rose with strawberry and cherry notes - £7.60 / 30

Red

Caminante, Temperanillo, Spain 13%
Fresh red fruit with a hint of spice - £6.50 / 25

Vitese, Nero D'avola, Sicily, Italy 14% (O)
Intense and smooth dark cherries - £8 / 30

Six Poets, Cabernet Sauvignon, California, USA 13% (O,Vg)
Ripe blackcurrant, brambly fruit and lingering earthiness - £8.5/£32

Sparkling

Pago De Tharsys Cava Brut Nature NV, Cava DO, Spain 11.5%
Classic Cava, bone dry, refreshing minerality, apples & citrus flavours - £7 / 32

BEERS & CIDERS

New Bristol Brewery (vg)

Bristol Lager - £5.00
440ml, 4.6%***

Joy of the Sesh - Session IPA - £5.00
440ml, 4.2%***

Shandy Shack (vg)
IPA Shandy - £3.95
330ml, 2.8%***

Bristol Beer Factory

Milk Stout - £5.50
440ml, 4.5%***

Clear Head - £4.50
Alcohol Free IPA - 440ml, 0.5%***

*Talk Club is a talking & listening movement, to help people get
mentally fit, 5% of total Clear Head sales go directly to Talk Club.
Creating a sustainable, positive, mental health community.
This is a beer for good!*

Honey's Cider (vg) £5.20

Midford Cider
Sparkling, 500ml, 5.9%***

Stoney Bonk
Apple & Ginger, 500ml, 4%***

Apple Black
Apple & Blackcurrant, 500ml, 4%***

SOFT DRINKS

Apple Juice - £3.10
Freshly Squeezed Orange Juice - £3.95
San Pellegrino - Limonata / Blood Orange - £3.00
Coke / Diet Coke / Coke Zero - £2.95
Fentiman's Elderflower Presse - £4.00
Fentiman's Ginger Beer - £4.00
Fentiman's Rose Lemonade - £4.00
Rose's Lime & Soda / Sparkling Water - £2.50
Fevertree Soda - £2.00
Fevertree Tonic - Elderflower / Mediterranean - £3.00
Orange Juice & Lemonade - £4.00
Cawston Press - Rhubarb / Apple & Ginger - £2.95
Mineral Water - Still / Sparkling - £2.00
Cawston Press Juice box - £2.50
Apple & Mango / Apple & Berries / Apple & Pear

SMOOTHIES - £5

Hail Kale - Kale, spinach & pineapple
Pink Banana - Strawberry & banana
Veg Delight - Carrot, mango, banana, apple, parsnip
Beetroot Booster - Beetroot, mango, carrot & blueberries
Tropical Twist - Mango, pineapple, kiwi
Berry Express - Strawberry, blueberry, raspberry
Mango Melody - Mango, banana

**Check our drinks board for
seasonally changing specials -**