

Ask about today's
seasonal Farm Kitchen
Specials!



AUTUMN LUNCH MENU

Available from 12pm

TO START / SHARE

Rosemary Focaccia & Olives (vg) £8
Fussels rapeseed oil & balsamic

Hummus (vg) £8.50**
Chickpeas, tahini, garlic, lemon, rapeseed oil,
crispy chick peas, baked flatbread

FARM KITCHEN PLATES

Filo Tart (v) £13.50
Fig & goats cheese, filo pastry, kale pesto,
kates 'grown green' salad leaf, house dressing

Hartley Sausage Roll £12
Homemade apple & sage sausage roll, house slaw,
kate's 'grown green' salad, house dressing

Plum Salad*** (vg) £13.50
Grilled plum, rocket, chicory, toasted seeds,
pickled fennel, roasted chickpeas, salsa verde
add halloumi £4 / add chicken £4

Risotto*** (v) £15.50
Beetroot, goats cheese, parmesan, crispy sage

Steak Frites*** £20
Hartley skirt steak, rosemary fries,
roasted mushroom, peppercorn sauce

Hartley Smash Burger ** £20
Double beef smash patties, smoked cheddar,
bacon, lettuce, tomato, pickles, brioche bun,
rosemary fries, house slaw

Pumpkin Spiced Burger** (vg) £18.50
Pumpkin & celeriac patty, lettuce, tomato,
spiced pumpkin mayo, pickled shallot,
vegan beer sourdough bun,
rosemary fries, house slaw

SIDES

Rosemary Salted Fries (vg) £5***

Truffle & Parmesan Fries (v) £6***

Wood-fired Flatbread (vg) £3

Garlic Butter Flatbread (v) £4

Kate's 'Grown Green' Salad (vg) £4.95***

CIABATTA

*All ciabattas are served with 'Grown Green'
salad leaves, toasted seeds & house dressing*

Chicken Caesar** £12.50
Chicken, bacon, lettuce, parmesan, anchovy, caesar mayo

Roast Beef ** £13
Hartley roast beef, mustard mayo,
red onion, rocket, peppercorn

Autumn Caprese** (vgo) £12
Pumpkin, kale pesto, mozzarella, tomato, basil

WOOD FIRED PIZZA

Classic Margherita (vgo) £14
Tomato, mozzarella, basil

Hock, Stock & Two Smoking Barrels £16
24-hour slow cooked ham hock, artichoke, black
olive, tomato, mozzarella

The G.O.A.T (v) £16
Goats cheese, wild mushroom,
beetroot, tomato, mozzarella, thyme

Hartley Hot £16.50
Pepperoni, red onion, jalapeno,
tomato, mozzarella, hot honey, basil

Pumpkin Patch (vgo) £16
Roasted pumpkin, toasted pumpkin seed,
kale pesto base, crispy kale, mozzarella

PIZZA TOPPINGS

Pepperoni / Ham Hock / Bacon / Sausage - £2 each
Mushroom / Artichoke / Black Olive / (vg) - £1.20 each

Make an afternoon of it, our
Seasonal Afternoon Tea is served daily
from 2pm.

£30 per person •

72-hour advance • booking required

V Vegetarian • VG Vegan • VGO Vegan option available • ** Gluten-intolerant friendly option • *** Coeliac-friendly option

Allergies or intolerances? Please speak to our team before ordering.
We cannot guarantee dishes are completely free from traces of allergens.

A discretionary 10% service charge is added to your bill – 100% goes to our team!

DRINKS MENU

COCKTAILS

Bloody Mary £7.50 Vodka, Tomato Stall Tomato Juice, Hartley Spice Mix, Salt & Pepper	Aperol Spritz £9.50 Aperol Bitter Orange Aperitif, Prosecco, Soda & Orange - 9%	Mimosa £7.50 Fresh Orange Juice, Topped up with Pago De Tharsys Cava	Strawberry Daiquiri £7.50 Blanca Rum, Strawberry, Lime - 5%	Paloma £7.50 Tequila, Fresh Lime, 3 Cents Pink Grapefruit Soda
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SPIRIT & MIXER - £5.50/£10

Bombay Sapphire Gin / Absolut Vodka / Bacardi Blanca Rum / Dead Mans Fingers Spiced Rum /
Cotswolds Single Malt Whiskey / Pentire Non Alcoholic Spirit

served with

Fevertree - Mediterranean Tonic / Elderflower Tonic / Soda / Coca Cola / Diet Coke / Coke Zero / Lemonade / Old Jamaica Ginger Beer

WINE - 175ml/Bottle

White

Cielo e Terra, Pinot Grigio, Veneto, Italy, 11%

Crisp, clean and refreshing with vibrant citrus & pineapple- £6.50 / 25

Pique & Mix, Piquepoul Terret, Languedoc Roussillon, France, 12.5% (Vg)

Green apples, lemon, and refreshing grapefruit flavours - £7.50 / 28

One Chain ‘The Googly’, Chardonnay, Riverland, Australia 12%

Bright tropical fruit, melon and ripe pear - £9 / 35

Rose

**Mas De Daumas Gassac, Grenache/Syrah/Carignan,
Languedoc, France, 12.5% (O)**

Summer Berries, Pink Grapefruit, Mediterranean Herbs £7.60 / 30

Red

Caminante, Tempranillo, Spain, 13%

Fresh red fruit with a hint of spice - £6.50 / 25

Babalu, Nero D'avola, Sicily, Italy, 12.5% (Vg)

Intense and smooth dark cherries - £8 / 30

La Tribuna, Monastrell/Syrah/Grenache Blend, Spain 13.5% (Vg)

Red fruit, floral & toasted spice - £9 / 35

Sparkling

Pago De Tharsys Cava Brut Nature NV, Cava DO, Spain, 11.5%

Classic Cava, bone dry, refreshing minerality,
apples & citrus flavours - £7 / 32

New Bristol Brewery (vg).

Bristol Lager - £5.50
440ml, 4.6%***

Joy of the Sesh - Session IPA - £5.50
440ml, 4.2%***

Shandy Shack (vg)

IPA Shandy - £3.95
330ml, 2.8%***

BEERS & CIDERS

Bristol Beer Factory

Milk Stout - £5.50
440ml, 4.5%***

Clear Head - £5.00
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) £5.50

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

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

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

Iford Cider (vg) £4.75***

Wild & Free 0.0%

SOFT DRINKS

Apple Juice - £3.50
Freshly Squeezed Orange Juice - £4.00
San Pellegrino - Limonata / Blood Orange - £3.25
Coke / Diet Coke / Coke Zero - £3.25
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 - £3.25
Mineral Water - Small Still / Small Sparkling - £2.00
Large Sparkling - £3.95
Cawston Press Juice box - £2.50
Apple & Mango / Apple & Berries / Apple & Pear

SMOOTHIES - £5

Super Green - Spinach, Avocado,

Lime, Basil & Spirulina

Strawberry Fantasy - Strawberry & Banana

Mango Dream - Mango & Pear

Ginger Beets- Beetroot, Pineapple,

Wild Blueberry & Ginger

Pineapple Sunset - Pineapple & Mango

Berry Burst - Banana,

Blackberry, Blueberry & Blackcurrant