

BREAKFAST

LIGHT BREAKFAST

Granola*** (vg) £7.50
Coconut yoghurt, mixed berry compote

Hartley Breakfast Sandwich £7.25
Choice of Bacon** / Sausage** / Veggie Sausage (vg)
Served on granary bread

Breakfast Burrito (£9.95
Bacon, hashbrown, smashed avocado,
omlette, tortilla wrap

Poached Eggs on Toast* £7.25 (v)
Served on granary toast

Feeling Peckish?

add Halloumi/Black Pudding/Bacon/Sausage £2.00 each**
add Fried Egg/Beans/Tomato/Mushroom/Hashbrown/Vegetable Sausage £1.20 each***

THE BIG BREAKFAST

Farmhouse Breakfast £12.50**
Smoked Sandridge Bacon, Sausage, Tomato, Mushroom,
Hash Brown, Baked Beans, Fried Eggs, Toast & Butter
add Black Pudding +£2.00

Heuvos Rancheros (v) £10.00**
Crispy Potato, Spiced Tomato, Fried Eggs
add Chorizo +£2.50

Smashed Avocado (v) £9.50**
Smashed Avocado, Poached Eggs, Sourdough
add Chorizo +£2.50
ask a member of staff to make it vegan (vg)

Greenhouse Breakfast (v) £12.50
Vegetable Sausage, Halloumi, Tomato,
Mushroom, Smashed Avocado, Hash Brown, Fried Eggs,
Baked Beans, Toast & Butter
ask a member of staff to make it vegan (vg)

Bubble & Squeak (v) £11.00***
Poached Eggs, Chilli Jam, Tomato Salsa, Crispy Kale
add bacon +£2.00

Belgian Cinnamon Waffles (v) £9.50
Mascarpone, Berry Compote
Add Bacon +£2

Breakfast Add Ons

Halloumi/Black Pudding/Bacon/Sausage £2.00 each**
Fried Egg/Beans/Tomato/Mushroom/Hashbrown/Vegetable Sausage £1.20 each***

LITTLE FARMERS

Kids Farmhouse Breakfast £6
Farmhouse Sausage, Fried Egg, Beans & Toast**

Kids Cinnamon Waffle £6
Cream & Berry Compote

Kid's Sandwich £5
Sandridge Bacon** / Farmhouse Sausage** / Vegetable
Sausage

BREAKKIE DEAL

Between 9am-10am / Tuesday - Thursday
Breakfast & a Coffee or Tea of your choice - £9.50
(this excludes dairy free milk)

Granola*** (vg)
Coconut yoghurt, mixed berry compote

Poached Eggs on Toast (v)
Served on granary toast

Smashed Avocado on Sourdough (vg)
w/ mushroom

V - Vegetarian, Vg- Vegan

Gluten Intolerent Friendly Substitute Available = ** / Coeliac Friendly = ***

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.

DRINKS MENU

HOT DRINKS

- Espresso 2.00
 - Macchiato 2.25
 - Americano 2.80
 - Flat white 3.20
 - Latte 3.50
 - Cappuccino 3.50
 - Mocha 3.75
 - Chai latte 3.50
-
- Mug of tea 2.75
- Please ask for our selection!
-
- Hot chocolate 3.50
 - Mini hot chocolate 2
- Add cream & marshmallows 1
-
- Coffee syrups 50p
- hazelnut/vanilla/caramel*
-
- Dairy free milk 50p
- oat/coconut/almond*

MILKSHAKE 4.20

- Vanilla
 - Strawberry
 - Chocolate
- (please ask for our vegan options)

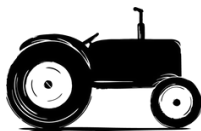
All Made with Marshfield Ice Cream
& Ivy House Farm Milk

SMOOTHIES 4.25

- 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

SOFT DRINKS

- Apple juice 3.10
 - Freshly squeezed orange juice 3.50
 - San pellegrino - limonata / blood orange 3.00
 - Coke / Diet coke / Coke zero 2.90
 - Cawston press - rhubarb / apple & ginger 2.95
 - Fentiman's elderflower presse 4.00
 - Fentiman's ginger beer 4.00
 - Fentiman's rose lemonade 4.00
 - Mineral water - still / sparkling 2
 - Juice box 2
- apple & pear / apple & berries / apple & mango



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!