

# LUNCH

served from 12pm - 3pm

## NIBBLES

**Mixed Olives** (vg) £3.50\*

**Mac & Cheese Croquettes**  
honey mustard ketchup (v) £6.00

**Hummus**  
flatbread, olive, lemon (vg) £7.00

**Calamari**  
paprika aioli £7.50\*

**Charcuterie**  
pickles, focaccia £14.00\*\*

## LITTLE FARMERS

**Kids Roast**  
choice of roast, roast potato,  
veggies, gravy £7.00\*

**Burger & Fries**  
Beef patty, brioche bun, fries,  
crudites £7.00

**Kids Platter** (vg)  
carrots, cucumber, tomato  
hummus & bread  
£5.00\*

## SUNDAY ROASTS

**Topside of Hartley Farm Beef - £16.95\***

**Confit Castlemead Chicken Supreme - £17.95\***

**Squash & Spinach Pithivier** (vg) - £15.95

**Butchers Special - £17.95\***  
pressed pork belly w/ crackling & apple sauce

all served with roast potatoes, yorkshire puddings, cauli-cheese,  
braised red cabbage, honey roasted carrots & parsnip, house gravy  
(all gluten free except yorkshire puddings)

## MAINS

**Risotto** (v)  
beetroot, parmesan crisp  
£14.50\*

**Tagine** (vg)  
aubergine, tomato, onion  
moroccan spices,  
flatbread, couscous  
£14.95

**Beetroot Salad** (vg)  
salt baked beetroot, puy lentil,  
pickled shallot, chives  
£12.50\*  
add feta + £2.50

## SWEET TREATS

**Affogato** (vg)  
double espresso poured over  
vegan vanilla ice cream £5.00\*

**Chocolate Tart**  
dark chocolate tart, chantilly,  
salted caramel £7.00

**Winter Fruit Crumble** (vg)  
vegan vanilla ice cream  
£6.00\*

V - Vegetarian, Vg- Vegan

Gluten Free = \* / Gluten Free Alternative Available = \*\*

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

## BEERS & CIDERS

### Honey's Cider - 5.20

Midford Cider - Sparkling\*  
500ml, 4%

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

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

### Kettlesmiths Brewery

Coastline, Kolsch 5.20\*  
440ml, 4.9%

Faultline, Pale Ale - 5.00\*  
440ml, 4.21

### Peroni 0.0% - 4.00

330ml, 0.0%

## WINE - 175ml/250ml/Btl

### White

Arbos, Pinot Grigio, Italy - 6.50/9/25

Les Hexagonales, Sauvignon Blanc, France - 7.50/10/27.50

Three Choirs, 'The Winchcombe Down', Gloucestershire,  
England - 30

### Rose

Pinot Grigio Blush Rose, Italy - 6.50/8.50/23

Montrose Rose, France - 7.50/10/27.50

### Red

Goleta, Merlot, Chile - 6/8/20

Valcheta, Malbec, Argentina - 6.50/9/25

Six Poets, Cabernet Sauvignon, California, USA - 30

### Sparkling

Adalina Spumante Prosecco - 6.5/32

## SPIRIT MIXER - £5.50/£9.50

**Bath Gin / Bath Rhubarb Gin**

**Woods Vodka, Oxfordshire**

**Blanca / Spiced Rum**

**Cotswolds Single Malt Whiskey**

Fevertree - Tonic/Light Tonic/Elderflower Tonic/Soda

Coke/Diet Coke/Coke Zero

Lemonade/Old Jamaica Ginger Beer

## SMOOTHIES - £4.20

**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 - 2.85

Coke / Diet Coke / Coke Zero - 2.85

Cawston Press - Rhubarb / Apple & Ginger - 2.85

Fentiman's Elderflower Presse - 4.00

Fentiman's Ginger Beer - 4.00

Fentiman's Rose Lemonade - 4.00

Mineral Water - Still / Sparkling - 2.00

Cawston Press Juice box - 2.00

Apple & Mango / Apple & Berries / Apple & Pear

## 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

Read more of  
our story here

