



THE SNUG

Whether you are looking for a quiet birthday dinner, that special anniversary party or a casual knees-up, our kitchen set in the beautiful countryside, is the perfect venue.

Our kitchen team here at Hartley are always eager to cook up a tasty feast with the freshest ingredients, working with the amazing producers we have on our doorstep.

Add to that a licensed bar serving a great variety of craft beers and ciders, alongside other drinks, and your day is complete.

Situated in our Private Dining Room of the Barn is The Snug. Seating 12 - 30 covers, the food is delivered to the middle of the table banqueting style, available Monday - Saturday.

On Sundays we offer our Roast menu where you can book from 12-30 people.

GRAZING

Seated on long communal tables your food will be placed down the centre for you and your guests.

It's a relaxed and social affair,
just like you'd treat your guests
in your own home.



MENU

£16.95 per person

Add Dessert £5 pp

SLOW COOKED ON THE BIG GREEN EGG

Stony Bonk Ginger Cider & Smokey Bbq
Glazed Pulled Pork

or

Curried Cauliflower & Sunflower Seed

Romesco

seved with /

Fennel, Carrot & Red Cabbage Slaw

Seasonal Vegetables

Tabbouleh

DESSERT

Vanilla Pannacotta, Shortbread

or

Gluten Free Chocolate Brownie & Ice Cream

LITTLE FARMERS

Kids Hartley Beef Burger & Fries, Crudites - £6

Kids Pasta & Tomato Sauce, Cheese - £5

Kids Platter, Hummus, Tomato, Cucumber &

Carrot, White Bloomer - £4.5

T's & C's

Food to be pre ordered at least 7 days in advance.

Please specify how many vegan/vegetarian meals we'll need to prepare for.

Any bookings over 12 will have the Snug for 2.5 hours.

All prices exclude a 10% service charge

Email: dave@hartley-farm.co.uk

BAR MENU

BEER & CIDER

Moretti Lager 330ml, 4.6%	4.00
Inches Cider 500ml, 4.6%	5.00
Peroni 0.0% 330ml, 0.0%	3.50

WINE

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

SOFTDRINKS

San pellegrino	2.85
Coke or diet coke	2.85
Cawston press rhubarb	2.85
Cawston press apple & ginger	2.85
Elderflower presse	4.00
Fentiman's ginger beer	4.00
Mineral water	2

SPIRITS & MIXERS - £5.50/9.50

Spirits - £5.50 / 9.50

Bath Gin

Woods Organic Vodka

Cotswolds Whiskey

Dead Man's Finger Spiced Rum

Mixers

Coke / Dt Coke / Tonic /

Lemonade / Ginger Beer /

Orange / Apple

If you require something
bespoke, a champagne
reception or specific cocktails,
please do not hesitate to ask, we
will try and source for you to
make your party complete.

