

LUNCH

served from 12pm - 3pm

NIBBLES

Focaccia (vg) £3.75
Balsamic vinegar & rapeseed oil

Mixed Olives* (vg) £3.75

Piglets in Blankets £6.50
Sweet mustard ketchup

Smoked Garlic Hummus (vg) £6.50
Flatbread, olives, lemon, rapeseed oil

Crispy Parsnips* (v) £6.95
Grapefruit salsa, Christmas spiced mayo

LITTLE FARMERS

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

Chicken Goujons & Fries
fries, crudites £6.00

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 Wellington (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)
Butternut squash, pumpkin
seed, crispy sage, parmesan
£14.50*

Dahl (vg)
aubergine, cauliflower, tomato,
onion, curried spices,
flatbread
£13.50

Beetroot Salad (vg)
Salt baked beetroot, puy lentil,
pickled shallot,
vegan feta, chives
£12.00*

SWEET TREATS

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

Belgian Waffle
berry compote, whipped cream
£6.00

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, 5.9%

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

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

Moretti - £4.00

330ml, 4.6%

Brewdog Punk IPA - £4.50*

330ml, 5.4%

Peroni 0.0% - £3.50

330ml, 0.0%

SPIRIT MIXER - £5.50/£9.50

Bombay Sapphire Gin

Absolut Vodka

Dead Man's Fingers Spiced Rum

Cotswolds Single Malt Whiskey

Fevertree - Mediterranean Tonic/Elderflower Tonic/Soda

Coke/Diet Coke/Coke Zero

Lemonade/Old Jamaica Ginger Beer

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

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

