

LUNCH

NIBBLES

Olives* (vg) £3.75

Focaccia (vg) £3.75
Balsamic vinegar & rapeseed oil

Halloumi Bites* (v) £6.50
Sweet Chilli

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

LITTLE FARMERS

Mini Marg (v) £7.00
Tomato, parmesan & mozzarella

Kids Platter **(vg) £5.00
Hummus, tomato, cucumber & carrot, granary bread

Sausage* £6.00
Chips & Beans

Chicken Goujons £6.00
Fries, carrot & cucumber

WOOD-FIRED PIZZA

Sprout with the Old (v/vg) £13.50
Sprout, parmesan, chestnut, gremolata

Un-brie-lievable (v/vg) £14.00
Brie, cranberry, crispy sage, mozzarella, tomato

Notorious P.I.G. £14.00
Sausage, bacon, stuffing, tomato, mozzarella

What Nduja Want? £14.50
Salami, nduja, jalapenos, chimichurri, tomato, mozzarella

Margherita (v/vg) £12.00
Tomato, mozzarella, basil

add toppings
£2 - Salami/Sausage/Ham
£1.20 - Jalapenos/Mushrooms/Olives

CIABATTAS & SALADS

Artichoke** (vg) £8.75
Ciabatta, globe artichoke, red pepper, spinach, vegan dill mayonnaise, crispy onion

Hartley Beef** £9.50
Ciabatta, roast beef, horseradish creme fraiche, caramelised onion chutney

B.L.T ** £9.50
Ciabatta, bacon, lettuce, tomato, mayo, chilli jam

also ciabattas are served with a handful of salad leaves
add a handful of fries to your ciabatta +3.00

Waldorf Salad** £13.50
Pear, kates green salad, colston bassett stilton, candied walnuts, house dressing, veg crisps, balsamic glaze

Beetroot Salad * (vg) £12.00
'Grown Green' heritage beetroot, puy lentil, vegan feta, pickled onion, chive

FROM THE GRILL

Dahl (vg) £13.50
Cauliflower, aubergine, red lentil, curried spices, coconut milk, flatbread

Rump Steak* £15.00
Garlic & thyme marinated 6oz rump steak, fries, rocket, chimichurri

Chicken Parmo* £15.95
Chicken breast schnitzel, tomato sauce, mozzarella, crispy garlic potatoes, 'grown green' leaves

Herd To Beat Burger ** £14.50
Hartley beef patty, pickles, tomato, lettuce, homemade burger sauce, brioche bun, fries, house slaw
add cheddar +£1 / add bacon +£1.85

Moving Mountain Burger (vg) £14.50
Moving mountain patty, lettuce, tomato, pickles, tomato chutney, vegan bun, fries, house slaw

Risotto* (v) £14.00
Butternut squash, pumpkin seed, parmesan, crispy sage

SIDES

Rosemary salted fries (vg) £3.95* / **Fennel & red cabbage slaw** (vg) £3.00* / **Kate's green salad** (vg) £3.95*

V - Vegetarian, Vg- Vegan

Gluten Free = * / Gluten Free Substitute 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

- 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

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
Rose's Lime & Soda / Sparkling Water - 2.50
Orange Juice & 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

