

BREAKFAST

LIGHT BREAKFAST

Eggs Benedict £12**
South View Farm Poached Eggs,
Wiltshire Glazed Ham, English
Muffin, Hollandaise

Eggs Florentine £11**
South View Farm Poached Eggs,
Mushroom, Spinach, English
Muffin, Hollandaise

Breakfast Bap
(Served in a Hobbs House Brioche Bap)
Bacon** - £8
Sausage** - £8
Veggie** (v) -Choice of 2 Vegetarian Fillings**
- £7
ask a member of staff to make it vegan (vg)

Poached Eggs on Sourdough (v) £9**
Southview Farm Poached Eggs,
Served on Hobbs House
Sourdough Toast

Hartley Breakfast Burger £12**
Sausage Patty, Fried Egg,
Hash Brown, Smoked Cheddar,
Hobbs House Linseed Bun
*ask a member of staff to
make it vegetarian (v)*

THE BIG BREAKFAST

*During busy parts of service we will not be able to swap
items on the dishes.*

Farmhouse Breakfast £14.95**
Smoked Bacon, Farmhouse Sausage, Grilled Tomato,
Mushroom, Hash Brown, Baked Beans,
Southview Farm Fried Eggs, Toast & Butter
add Black Pudding +£2.00

Smashed Pea (v) £13.50**
Smashed Pea, Feta, Sun-dried Tomato
Southview Farm Poached Eggs, Sourdough
add Chorizo +£2.50
ask a member of staff to make it vegan (vg)

Greenhouse Breakfast (v) £14.50
Halloumi, Beetroot Falafel, Grilled Tomato,
Mushroom, Smashed Pea, Hash Brown,
Southview Farm Fried Eggs,
Baked Beans, Toast & Butter
ask a member of staff to make it vegan (vg)

Bubble & Squeak (v) £13***
Bubble Patties, Southview Farm
Poached Eggs, Tomato Salsa, Chilli Jam
add Bacon +£2.00
ask a member of staff to make it vegan (vg)

LITTLE FARMERS

Kids Farmhouse Breakfast £7**
Farmhouse Sausage, Fried Egg, Baked Beans & Toast

Kids Buttermilk Pancakes £6
Winter Berry Compote, Yoghurt, Maple Syrup
add Bacon +£1

Kid's Bap £5
Bacon** / Farmhouse Sausage** /
Mushroom or Fried Egg (v/vg)
served in a Hobbs House linseed bun

EXTRAS

£1.25***
Southview Farm Fried Egg / Beans /
Tomato / Mushroom / Hashbrown /
Beetroot Falafal

£2.00***
Halloumi/ Black Pudding /
Bacon / Farmhouse Sausage

£2.50***
Chorizo Sausage**

V - Vegetarian, Vg- Vegan

**** = Gluten Intolerant Friendly Substitute Available**

***** = Coeliac Friendly (please speak to duty manager to double check)**

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 £2.50

Macchiato £2.85

Americano £3.60

Flat white £3.60

Latte £3.70

Cappuccino £3.70

Mocha £4

Chai latte £3.70

Mug of tea £3

Please ask for our selection!

Hot chocolate £4

Mini hot chocolate £2.50

Add cream & marshmallows £1.00

Coffee syrups 50p

hazelnut/vanilla/caramel

Dairy free milk 50p

oat/coconut/almond

MILKSHAKE £5

Vanilla

Strawberry

Chocolate

All Made with Marshfield Ice Cream

& Ivy House Farm Milk

please ask for our vegan options

SMOOTHIES £5

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 £3.95

San pellegrino - limonata / blood orange £3.00

Coke / Diet coke / Coke zero £2.95

Cawston press - rhubarb / apple & ginger £2.95

Fentiman's elderflower presse £4.00

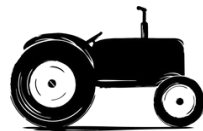
Fentiman's ginger beer £4.00

Fentiman's rose lemonade £4.00

Mineral water - still / sparkling £2

Juice box £2.50

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!