



Farleigh Road

FARM SHOP & CAFÉ

AFTERNOON
TEA MENU



Food Notes

All the food on this menu is freshly cooked or made to order using fresh ingredients from the Farm Shop.

Meat

All of the meat is from our instore butchery including our own handmade sausages made from local ethically sourced pork, handmade beefburgers and specially selected bacon.

Milk and Dairy

Our milk and dairy products come from Midway Farm Dairy near Radstock. Their British Fresian cows produce less milk than the modern Holstein and is of a higher quality with increased nutritional value.

As the cows at Midway are not pushed to give huge quantities of milk, their lifespan is increased, some of the cows are more than 3 times as old as the average age of a cow in the UK.

The cows spend the summer months eating the plentiful supply of grass available and in the winter they are housed (high rainfall on the Mendips!) in spacious barns with access to high quality preserved grass, water and minerals. Each cow has a soft mattress to lie on for comfort.

Eggs

All our eggs are free range and supplied to us by Paxcroft Farm at Hilperton who are members of the Laid in Britain Scheme ensuring the very highest levels of animal welfare and food safety standards.

Bread & Cakes

Our bread is provided by local bakeries and all our cakes and tray bakes are lovingly made by our own chefs and are on sale in the shop too!

Coffee

Our coffee is hand roasted in Somerset by Martin Carwardine, a fifth generation coffee roaster who also supplies the specially blended Somerset tea.

Both the coffee and tea are available to buy in the shop

Food Allergies and Intolerances

Before ordering please speak to us about your requirements and we will do our best to help. Please note that whilst we can offer products that do not contain nuts or gluten we do use both in our kitchen.

(v) = Vegetarian

Afternoon Tea

Served 2.00 – cafe close

Sandwich on White or Granary Bread £5.99

Choice of mature cheddar & local chutney, Wiltshire ham and tomato, tuna or egg mayonnaise served with crisps and salad garnish
(Please ask if you would like to add pickle or mustard)

Selection of our Yummy Homemade Cakes from £2.29

Please ask for today's choices

Toasted Tea Cake £2.79

Homemade Scone £2.29

Served with jam and butter
portion of clotted cream 75p

Toasted Crumpets £2.49

Two lightly toasted crumpets served with butter and preserves

Farleigh Road Cream Tea £5.99

Two homemade scones, clotted cream and preserves
and your choice of tea or coffee

Farleigh Road Cheese Tea £5.99

Two homemade cheese scones served with cream cheese or a wedge of mature cheddar and chutney and your choice of tea or coffee

Farleigh Road "Vintage" Cream Tea for two £19.99

Homemade scones, clotted cream and preserves, a selection of finger sandwiches and homemade cakes with your choice of tea or coffee all served on our pretty vintage china

(Because this takes some time to prepare and to eat, last orders for the vintage cream tea will be half an hour before the cafe closes)

*Make it a real treat and add a
200ml bottle of Prosecco to your cream
tea for just £6.99*

Hot Drinks

Coffee

Made with a double shot of Carwardines
Luxury Espresso Coffee roasted and ground in
Somerset.

Please ask if you would like it a little more milky!

Filter Coffee or Cafetiere £2.40

Cappuccino £2.40

Espresso £1.80

Americano £2.40

Latte £2.40 (single shot)

Flat White £2.40

Iced Coffee £2.40

Mocha £2.60

Bambichino 80p

Extras 50p

Extra Shot Coffee

Vanilla, Hazelnut, Caramel and Salted Caramel Syrup

*All our coffees can be served decaffeinated or with soya
or almond milk if you prefer please just ask*

Hot Chocolate £2.50

Teas

Somerset Tea £1.90

Decaffeinated Tea £1.90

Earl Grey £2.00

Tea Pigs £2.00

Mao Feng Green Tea, Peppermint,
Super Fruit, Lemon and Ginger,
Rhubarb and Ginger, Chamomile, Red Bush

New Local Tea £2.00

From Leafy Tea Company started by 17 year old
April Collins from Hinton Charterhouse

Soothe Berry Infusion with rosehips, hibiscus flowers,
apple, blackcurrants & blackberries

or

Refresh Mint Green with China gunpowder green tea
and mint

Soft drinks

Glastonbury Spring Water £1.50

Still or sparkling

Ashridge Soft Drinks £2.50

Lemonade, Blackberry & Apple, Elderflower,
Apple & Elderflower, Ginger Beer

Folkingtons Soft Drinks £2.50

Mango, Cloudy Pear, Summer Berries or Pink Lemonade

Freshly Squeezed Orange Juice £2.50

Locally Pressed Apple Juice £2.00

Coke, Diet Coke £1.90

Sanpellegrino £1.90

Lemon, Orange or Grapefruit

Soda Water £1.50

Shaken Udder Milk Shakes £2.00

Strawberry or Chocolate

Beers & Cider

Bath Ales £3.99

Gem, Ginger Hare, Golden Hare or Barnsey

Ashridge Cider £3.99

Devon Blush, Vintage or Elderflower

Electric Bear Brewing Company £3.49 (Based in Bath)

Live Wire American style IPA or Edison Czech
style lager

Iford Cider £3.99

Wines

175ml / per bottle

Ca di Alte Pinot Grigio £4.99 / £17.99
IGT Veneto, Italy

Tinpot Hut Sauvignon Blanc £5.99 / £19.99
Marlborough, New Zealand

Ca di Alte Merlot £4.99 / £17.99
IGT Veneto, Italy

L'Eglise Rose De Syrah £4.99 / £17.99
Languedoc, France

Bodega Renacer Malbec £5.99 / £19.99
Mendoza, Argentina

Ca Di Alte Prosecco 200ml Bottle £6.99

White wine spritzer £4.99



Farleigh Road Farm Shop & Café opened in August 2013 and is run by owners Liz Nelson, Ruth Priest and their enthusiastic team.

Liz and Ruth own Plank's Farm Shop near Devizes which opened in 2007 and held an ambition to open a café, which they were unfortunately unable to do at Plank's.

When the opportunity to open another farm shop with a café came up they jumped at the chance and after many years of hard work are pleased that both the shop and cafe are thriving.

All the food on the menu is freshly cooked using ingredients from the shop and our team of talented chefs make a wide range of fresh products which are on sale in both our shops including ready meals, quiches, salads, deserts and of course our lovely homemade cakes!



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