



Farleigh Road

FARM SHOP & CAFÉ

AFTERNOON TEA MENU

AUTUMN WINTER 18-19

 Farleigh Road Farm Shop

 @Farleighroadfarmshop

 farleighrdfarmshop

Food Notes

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

Meat

We source as much of our meat locally as we can including our own handmade sausages made from local ethically sourced pork and handmade beefburgers.

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.

Cakes

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

(vg) = Vegan

(g) = Contains no gluten



We accept Pixie

Afternoon Tea

Served 2.30 – cafe close

Sandwich on White or Granary Bread £5.99

Choice of mature cheddar & local chutney, Wiltshire ham and tomato or egg mayonnaise served with crisps and salad garnish

(Please ask if you would like to add pickle or mustard)
(g) option available please ask

Selection of our Yummy Homemade Cakes from £2.49

Please ask for today's choices

Toasted Tea Cake £2.79

Homemade Scone £2.29

Served with jam and butter
add a portion of clotted cream £1.00

Farleigh Road Cream Tea £5.99

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

Farleigh Road "Vintage" Cream Tea £11.99 per person

Booking Essential

Homemade scone, clotted cream and jam, a selection of 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 £2.50

Cappuccino £2.50

Espresso £1.80

Americano £2.40

Latte £2.50 (single shot)

Flat White £2.50

Mocha £2.60

Iced Coffee £2.50

Babyccino 80p

Extras 50p

Extra Shot Coffee

Vanilla, Hazelnut, Caramel and Salted Caramel Syrup

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

Hot Chocolate £2.50

White Hot Chocolate £2.50

Add whipped cream and marshmallows 50p

Teas

Somerset Tea £2.00

Decaffeinated Tea £2.00

Earl Grey £2.00

Red Bush Tea £2.00

Tea Pigs £2.20

Mao Feng Green Tea, Peppermint,
Super Fruit, Lemon and Ginger,
Chamomile, Spiced Winter

*All our Teas and Coffees (beans or ground) are
available to buy in the Farm Shop*

Soft drinks

Glastonbury Spring Water £1.60

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 £2.99

Locally Pressed Apple Juice £2.00

Coke, Diet Coke £1.90

Sanpellegrino £2.00

Lemon, Orange or Grapefruit

Soda Water/Tonic Water £1.50

Beers & Cider

Bath Ales £3.99

Gem, Golden Hare or Barnsey

BrewDog Punk £3.79

American style IPA

Peroni Nastro Azzuro £2.99

Premium lager

Local Iford Cider £3.99

Ashridge Cider £3.99

Devon Blush, Vintage or Elderflower

Wines

175ml / per bottle

Terra Franca Dry White £4.99 / £17.99

Vinho Regional Branco, Portugal

Terra Franca Rose £4.99 / £17.99

Vinho Regional Rose, Portugal

Terra Franca Fruity Red £4.99 / £17.99

Vinho Regional Tinto, Portugal

Tinpot Hut Sauvignon Blanc £21.99

Marlborough, New Zealand

Bodega Renacer Malbec £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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Telephone 01225 720006

www.farleighroadfarmshop.co.uk

17 October 2018