



Farleigh Road

FARM SHOP & CAFÉ

SUNDAY
LUNCH
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

Sunday Lunch

Served 12.30 – 3.00

Starters

Soup of the Day £4.99

(See blackboard) served with local bread

Pate and Toast £5.99

Choice of homemade chicken liver or smoked salmon pate served with lightly toasted local bread and a salad garnish

New Hummus Platter £5.99 or £9.99 to share (v)

Lightly toasted pitta bread served with a selection of hummus and mixed olives

New Crayfish Cocktail £5.99

Crayfish served in a marie rose sauce on a bed of lettuce served with brown bread and butter

New Poached Pear, Blue Cheese and Candied Walnut Salad £5.99 (v)

Poached pears, tangy blue cheese and candied walnuts served on a bed of baby leaves with our honey & mustard dressing

Gluten Free Bread available please ask.

Traditional Sunday Roasts

A traditional Sunday roast cooked from scratch using local ingredients wherever possible and the delicious meat from our Butchery

£10.99 / children's £6.99

See blackboard for todays meat and vegetarian choices

Other Main Courses

Traditional Wiltshire Platter £10.99

Wiltshire ham, half a homemade scotch egg, half a pork pie and local chutney all served with a selection of local breads

Traditional West Country Ploughmans

£9.99 (v)

Wookey Hole cave aged cheddar, Somerset brie and Bath Blue cheese all served with local chutney, pickled onions and a selection of local breads
(Swap one cheese for a slice of ham if you prefer)

Homemade Fishcake £7.99

Homemade smoked haddock fishcake served with a mixed salad, our homemade chunky chips and homemade tartar sauce

Stuffed Mushroom £7.99 (v)

Large field mushroom stuffed with ratatouille and topped with Mozzarella cheese served with a mixed salad garnish

Ham, Egg and Chips £8.99

Wiltshire ham and 2 free range eggs served with chunky chips

Chilli Nachos £6.99 or £10.99 to share

Our own homemade chilli served with nachos, guacamole and sour cream

Sandwiches

Homemade Fish Finger Sandwich £9.99

Bread crumbed cod goujons served in local fresh bread with chunky chips & tartar sauce

Chicken, Bacon & Avocado Sandwich £7.99

Free range chicken, crispy bacon, avocado, little gem lettuce and mayonnaise served on lightly toasted granary bread

Roast Beef Sandwich £8.99

Home roasted beef in white bread with sauted onions and horseradish sauce served with chunky chips and a salad garnish

New Roasted Red Pepper, Hummus & Halloumi Flatbread £7.99 (v)

With roasted red pepper, halloumi and hummus served with a salad garnish
Add Chorizo (£1)

Salads

Homemade Quiche of the Day £7.99

Served warm with our homemade coleslaw, mixed baby salad and salad potatoes

New Caesar Salad £6.99

Crispy lettuce with crunchy croutons served in a classic Caesar dressing with parmesan shavings
Add Free Range Chicken (£2)

New Poached Pear, Blue Cheese and Candied Walnut Salad £7.99 (v)

Poached pears, tangy blue cheese and candied walnuts served on a bed of baby leaves with our honey & mustard dressing

Superfood Salad £7.99 (v)

Sweet potato, beetroot, mixed baby leaf, avocado, quinoa, peas, sunflower and pumpkin seeds

Add Goats Cheese (£1)

Add Free Range Chicken (£2)

The homemade salad dressing that we use on our salads is made with honey and two types of mustard and is available to buy from the shop

Sides

Portion of our Homemade Chunky Chips (v)
£2.50 Add Cheese £1.00

Selection of local bread with butter
£1.50

Puddings

New Eton Mess £5.49 (v)

Fresh Strawberries served with cream, meringue and strawberry coulis

New Chocolate Brownie Sundae £5.49 (v)

Layers of our homemade brownie served with ice cream, cream and smothered in warm chocolate sauce

Chocolate Mousse £5.49 (v)

Dairy and gluten free chocolate mousse served in a tea cup with fresh berries

New Peach Melba £5.49 (v)

Lightly poached peaches served with vanilla ice cream, raspberry coulis and sprinkled with crushed amaretti biscuits

New Homemade Cheesecake £5.49 (v)

See blackboard for today's choice

3 Scoops of Marshfield Ice Cream/Sorbet
£4.49 (v)

Choice of 10 flavours

Cheese & Biscuits £5.99

A selection of West Country Cheese & Biscuits

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

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

We use Carwardines Luxury Espresso Blend for our
Coffee which is available to buy as beans or ground in
the Farm Shop

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

All our Teas are available to buy in the Farm Shop



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, desserts and of course our lovely homemade cakes!



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