



# 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.*

## 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*

# Sunday Lunch

Served 12.30 – 3.00

## Starters

Soup of the Day £4.99

(See blackboard) served with fresh bread

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Pate and Toast £5.99

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

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*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 today's 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 served with a selection of bread

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### 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 bread  
(Swap one cheese for a slice of ham if you prefer)

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### Homemade Fishcake £7.99

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

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### Stuffed Mushroom £7.99 (v)

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

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### Ham, Egg and Chips £8.99

Wiltshire ham and 2 free range eggs served with chunky chips

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## Sandwiches

### Chicken, Bacon & Avocado Sandwich £7.99

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

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### Roast Beef Sandwich £8.99

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

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### **New** Beetroot, Butternut Squash & Goats Cheese Flatbread £7.99 (v)

With pomegranate dressing and a rocket salad garnish

## Salads

Homemade Quiche of the Day £7.99

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

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**New** Warm Chicken & Bacon Salad £8.99

Free range chicken, mixed salad leaves, smoked bacon, cherry tomatoes, avocado, and red onion served with a warm dressing

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**New** Green Goddess Salad £7.99 (v)

Moroccan spiced broccoli and courgette ribbons with mixed baby leaves, kale, quinoa, avocado, and toasted sunflower and pumpkin seeds

Add Feta 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

Homemade Chunky Chips £2.00 (v)

Sweet Potato Fries £2.50

Add Cheese £1.00

Selection of bread with butter  
£1.50

## Puddings

**New** Seasonal Fruit Crumble £5.49 (v)  
Served with cream, ice cream or custard. Please see  
blackboard for todays choice

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**New** Warm Chocolate Brownie £5.49 (v)  
Our homemade brownie smothered in warm chocolate  
sauce and served with ice cream

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**New** Creamy Raspberry and Chocolate Pots  
£5.49 (v)  
A dairy and gluten free chocolate and raspberry  
pudding served with fresh berries

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**New** Sticky Toffee Pudding £5.49 (v)  
Served with cream, ice cream or custard

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Homemade Cheesecake £5.49 (v)  
See blackboard for todays choice

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3 Scoops of Marshfield Ice Cream/Sorbet  
£4.49 (v)  
Choice of 10 flavours

## Soft drinks

Glastonbury Spring Water £1.50  
Still or sparkling

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Ashridge Soft Drinks £2.50  
Lemonade, Blackberry & Apple, Elderflower,  
Apple & Elderflower, Ginger Beer

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Folkingtons Soft Drinks £2.50  
Mango, Cloudy Pear or Pink Lemonade

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Franklin & Sons Soft Drinks £2.50  
Apple & Rhubarb, Dandelion & Burdock,  
Strawberry & Raspberry, Lemonade & Elderflower  
or Orange & Grapefruit

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Freshly Squeezed Orange Juice £2.50

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Locally Pressed Apple Juice £2.00

Coke, Diet Coke £1.90

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Sanpellegrino £2.00  
Lemon, Orange or Grapefruit

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Soda Water £1.50

## Beers & Cider

Bath Ales £3.99  
Gem, Golden Hare or Barnsey

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Electric Bear Brewing Company £3.49  
(Based in Bath)  
IPA or Lager Style Beer

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Local Iford Cider £3.99

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Ashridge Cider £3.99  
Devon Blush, Vintage or Elderflower

## Wines

175ml / per bottle

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

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

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

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Bodega Renacer Malbec £5.99 / £19.99  
Mendoza, Argentina

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Ca Di Alte Prosecco 200ml Bottle £6.99

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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 £2.50

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Cappuccino £2.50

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Espresso £1.80

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Americano £2.40

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Latte £2.50 (single shot)

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Flat White £2.40

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Mocha £2.60

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Bambichino 80p

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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*

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Hot Chocolate £2.50

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White Hot Chocolate £2.50

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## Teas

Somerset Tea £2.00

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Decaffeinated Tea £2.00

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Earl Grey £2.00

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Red Bush Tea £2.00

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Tea Pigs £2.20

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

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



# Children's Menu

## **Children's Food**

**Childrens Sunday Roast £6.99**

See blackboard for today's meat and vegetarian choices

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**Ham, Egg & Chips £4.99**

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**Jam Sandwich £2.00**

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**Cheese or Ham Sandwich £3.00**

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**Kids Lunch Box £5.99**

½ Sandwich, fruit juice, piece of fruit, mini sausage roll,  
or vegetarian sausage roll and a cookie

## Children's Drinks

Glastonbury Spring Water £1.50

Still or sparkling

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Ashridge Soft Drinks £2.50

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

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Caswton Vale Carton of Juice £1.50

Apple & Mango or Apple & Summer Berries

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Just Juice Carton of Juice 80p

Apple or Orange

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Freshly Squeezed Orange Juice £2.50

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Apple Juice £2.00

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Coke, Diet Coke £1.90

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Bambiccino 80p

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Shaken Udder Milk Shakes £2.00

Strawberry or Chocolate



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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16 October 2017