

Soho Farmhouse, Sample Main Barn Menu

Snacks

Raw vegetables, beetroot dip (plant-based)
Louët-Feisser rock oysters, shallot vinegar, 6 or 12
Smoked cod's roe, hash browns
Lamb scrumpets, anchovy mayonnaise

Starters

Courgette & goat's curd tart, marjoram (vegetarian)
King prawns, chilli & garlic butter
Raw beef, Colman's, watercress
Devon crab mayonnaise on toast, red chilli

Garden

Leeks, black truffle, salted pine nuts (plant-based)
Heirloom tomatoes, ricotta, peach, basil (vegetarian)
Summer squash, white bean salsa, chilli (plant-based)

Salads and Burgers

Avocado, garden leaves, cider vinaigrette (plant-based)
Chicken caesar, romaine, croutons, parmesan
Green goddess, sprouting broccoli, wild rice, snap peas (plant-based)
Symplicity vegan burger, tomato, pickles, fries (plant-based)
Smash beef burger, cheddar, iceberg, tomato, pickles, fries

Wood Grill and Oven

Paddock farm 12oz ribeye, peppercorn sauce
MòR Atlantic trout, sea vegetables, dill mayonnaise
Half or whole rotisserie chicken, chop house butter, caesar
Mushroom skewers, Cotswolds whisky glaze (plant-based)
Texel lamb rack, bobby beans, green sauce

Mains

Half or whole native lobster, samphire, fries
Buckwheat risotto, garden peas (plant-based)
Dover sole, burnt butter, capers
Confit Barbary duck, fennel, orange, chicory
Monkfish & chips, mushy peas, tartare
900g Longhorn tomahawk, bearnaise (to share, available from 6pm)
Seafood platter, native lobster, hand-dived scallops, prawns, fried monkfish (to share, available from 6pm)

Sides

Potatoes, fried pb or mashed (vegetarian)
add truffle & parmesan (vegetarian)
Green leaves (plant-based)
Farm greens, garlic & chilli (plant-based)
Spinach, steamed pb or creamed (vegetarian)
New potatoes, rosemary (plant-based)

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.