

Welcome to our Kitchen...

Our story as local farmers and food producers began over 100 years ago, back through 5 generations when the Bowles family began farming in nearby Winsley, Wiltshire. Today our farm is still going strong, but now produces food for our two farm shops and kitchens on our farm at Hartley and now at Neston. When we opened our first farm shop over ten years ago, our aim was pretty simple: to create great food and champion everything that goes with it. From cooking amazing dishes and discovering new ingredients to simply supporting our local food chain. This remains our goal today.

Like on any farm, we believe the farm kitchen is the hub. A place to meet, rest and gather over a love of great food. We use the best ingredients, working with the amazing producers we have on our doorstep. All our meat is prepared by our own butchers at Hartley who source directly from our own farm and local farmers who share our ethos for quality, animal welfare and traceability. Our eggs are free range from just a few miles away at Southview Farm and, when in season, our fruit, vegetables and salads are selected from our very own grower at Hartley, Kate. Many of the ingredients we use are stocked in our farm shop so if there is something in particular you enjoyed and would like to take home, just ask us!



NESTON

FARM SHOP AND KITCHEN

BREAKFAST

9am - 4pm

The Farmhouse Breakfast £9

Butcher's breakfast sausage, two rashers Sandridge bacon, two free range eggs, baked beans, mushrooms, tomatoes and toast. Add Black Pudding for £1.70.

Light Farmhouse Breakfast £7

Butcher's breakfast sausage, Sandridge bacon, free range egg, tomato, mushroom and toast.

Veggie Farmhouse Breakfast £8

Veggie sausages or grilled halloumi, free range eggs, potato hash, mushrooms, tomatoes, beans and toast.

Light Veggie Farmhouse Breakfast £6.50

Veggie sausage or grilled halloumi, free range egg, potato hash, mushroom, tomato and toast.

Eggs Benedict on Sourdough £8.50

With slow roasted ham hock.

Eggs Royale on Sourdough £9

With hot smoked salmon from the Big Green Egg.

Eggs Florentine on Sourdough £7.50

With spinach.

Avocado Eggs £7.50

Poached eggs with avocado, lime, chilli, coriander and sourdough.

Poached Eggs on Toast £5

Pancakes with Blueberry Compote and Maple Syrup £7

Add bacon for £1.70.

Homemade Granola, Blueberry Compote & Greek Yoghurt £6

Two Slices of Toast and Butter £2

Add Jam, Marmalade or Marmite 45p.

Gluten-free bread is available for all our dishes and our butcher's breakfast sausages are gluten free too!

BREAKFAST EXTRAS

Bacon | Breakfast Sausage | Black Pudding | Avocado all at **£1.70 each**

Egg | Tomato | Mushroom | Baked Beans | Veggie Sausage all at **£1.50 each**

During busy periods alterations to your breakfast may not be possible. We thank you for your understanding.

BREAKFAST SANDWICHES

9am - 4pm

Sausage Sandwich **£6**

Bacon Sandwich **£5.50**

Veggie Sausage Sandwich **£5**

Farmhouse Sandwich **£7**

Bacon, sausage, fried egg.

Add fried egg, tomato or mushroom for **£1.50 each**

SANDWICHES

12pm - 4pm

Smoked Salmon **£6.50**

Hot smoked on the Big Green Egg, rocket, lemon and caper creme fraiche

Barber's Cheddar and Chutney **£5.50**

Chargrilled Vegetables with Red Pepper Hummus **£6**

Add grilled halloumi for £2.50.

Honey Roast Ham Hock, with Piccalilli **£6.50**

HOT DRINKS

Freshly ground beans from Cornish roasters Origin, blended with organic jersey milk from Ivy House Farm. Simple as that.



Iced versions of some drinks are available.

Espresso	£2.00	
Macchiato	£2.00	
Americano	£2.20	£2.40
Cappuccino	£2.50	£2.70
Flat White	£2.50	
Latte	£2.60	£2.90

Add a flavoured syrup for **40p**
Soya, oat, coconut or almond milk available, add **30p**

Our coffee is served at a drinking temperature, please ask if you would like it hotter. Decaf is available, please ask.

Henny & Joe's Chai Latte	£2.80	£3
Mocha	£2.80	£3
Hot Chocolate	£2.60	£2.90
Add whipped cream and marshmallows for 50p.		
Mini Hot Chocolate	£2	
Add whipped cream and marshmallows for 50p.		
Jeeves & Jericho Teapot	£2	£3.75
Choose from our selection.		
Decaf Tea	£2	£3.75

PLEASE FIND YOUR TABLE NUMBER AND ORDER AT THE COUNTER WHEN YOU ARE READY

LUNCH

Neston Beef Burger £10.50

Butcher's beef burger, bbq sauce, salad and pickles. Served with chips.
Add cheddar or blue cheese for £1.50 or bacon for £1.70.

Chicken Burger £10.50

Grilled free range chicken breast, avocado and chipotle mayo, tomato salsa, salad and pickles. Served with chips.

Neston Mac and Three Cheese £9

Our ultimate macaroni cheese with Barber's Cheddar, Colston Basset Stilton and Old Winchester cheese.
Served with salad and a slow roasted tomato relish. Add chopped bacon for £1.70.

Salmon Fishcakes £9

Hot smoked salmon from the Big Green Egg, tartar sauce and lemon. Served with a salad.

Today's Soup £5.50

Add half a sandwich for £3.50.

Ploughman's £9

Barber's cheddar, blue cheese, chutney, piccalilli, salad, celery, apple, bread and butter. Add ham for £2.

Mezze Board £9

Falafels, spiced aubergine salad with pistachio dukkah, hummus, Kisir salad, red pepper and feta dip and grilled pitta.

Kitchen Salads £8

A plate of today's homemade salads. Add grilled chicken or a homemade item from the Deli for £3



12pm - 4pm

SOFT DRINKS

Bradley's Juices £2.60

Orange, Apple, Sparkling Apple Juice.

Luscombe Organic £2.75

Sicilian Lemonade or Raspberry Lemonade
or Sparkling Cranberry.

Bradley's Elderflower Bubbly £2.75

Fentimans £2.65

Ginger Beer or Curiosity Cola.

San Pellegrino £2.30

Lemon, blood orange, pomegranate or grapefruit.

Cawston Press Juice Box £1.80

Cawston Press Sparkling Rhubarb £2.30

Milkshakes £3.50

Please see our selection on the counter.

Smoothies £3.50

Please see our selection on the counter.

BEER

Kettlesmiths Brewery, BoA £4.20

Fogline (4.7%), Outline (3.8%), Faultline (4.1%), 500ml.

Bath Ales £4

Gem (4.8%), Wild Hare (5%) or Dark Side (4%),
Lansdown (5%), 500ml.

Lost & Grounded, Bristol £3.95

Keller Pils (4.8%), 330ml.

CIDER

Honey's Midford Cider, Bath £4

Sparkling cider (6.1%), 500ml.

Honey's Stoney Bonk £4

Sparkling cider with ginger beer (4%), 500ml.

Iford Cider £4

Cloudy, medium-dry (5%), 500ml.

Polgoon Fruit Cider £4.20

Pear or Mixed berry (5%), 500ml.

WINE

WHITE WINE 125ml 175ml bottle

Solano Blanco, Spain £3.60 £5 £18

Goleta Sauvignon Blanc Chile £4.50 £6 £21

RED WINE

Solano Tinto, Spain £3.60 £5 £18

Goleta Merlot, Chile £4.50 £6 £21

ROSE

Pinot Grigio Rose, Italy £4.50 £6 £21

SPARKLING

Prosecco Spumante, Italy £25
Mini bottle 200ml £7.95

All the beer, cider and wine we serve in the kitchen can be found in the shop, so you can carry on the party at home if you fancy!

NESTON FLATBREADS

Falafel Flatbread £9.50

Homemade falafel with hummus, pickled red cabbage, red onion and chillies and a lemon tahini dressing.
Add grilled halloumi for £2.50.

Pulled Pork £10

Pork shoulder cooked low and slow on the Big Green Egg with fennel and apple slaw.

Spiced Aubergine £9

Roasted aubergine, pistachio dukkah, minted yogurt dressing and pomegranate.

Go gluten free by switching the flatbread for a side salad.

FOR LITTLE FARMERS

Available from 9am - 4pm

Little Farmer's Breakfast £5

Sausage, egg, beans and toast.

Blueberry Pancake £4

Pancake with blueberry compote and maple syrup.

Beans on Toast £2.50

Sandwich £3

Bacon, sausage, cheese or ham.

Available from 11am - 4pm

Little Farmer's Platter £4

Cheddar, carrots, cucumber, tomatoes, hummus,
bread and butter.

Mac and Cheese £4.50

Sausage, Chips and Beans or Peas £5

Burger and Chips £5.50

EXTRA BITS!

all at £3

Available from 12pm - 4pm

Grilled Pitta and Hummus

Kitchen Side Salad

Hand Cut Chips

SOMETHING ELSE?

Available from 9am - 4pm

Cream Tea £5.20

Scone, clotted cream, strawberry jam,
and tea for one.

Farmer's Tea £6

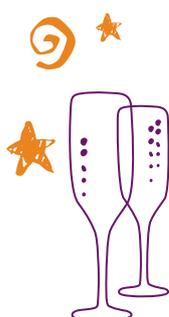
Cheese scone, Barbers Cheddar, chutney, tea for one.

Toasted Teacake £2

Check the cake selection at our counter!

Party in our kitchen!

Did you know, we don't just hold great events at our farm kitchen, you can also hire out the place for your own party! Just ask one of the team for more information and our party menu.



Although every care is taken, we cannot guarantee the absence of allergens in our dishes. For more information, please talk to a member of our team.



VEGETARIAN



VEGAN



MADE WITH
INGREDIENTS THAT
DO NOT CONTAIN
GLUTEN

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