

BREAKFAST

LIGHT BREAKFAST

Granola*** (vg) £7.50 Coconut yoghurt, mixed berry compote	Salmon Bagel £9.50 Flaked salmon, smoked on our Big Green Egg BBQ, chive cream cheese, lemon, bagel	Hartley Breakfast Burger** £9.75 Sausage patty, fried egg, hash brown, smoked cheddar, brioche bun
Breakfast Bap £7.50 Choice of Bacon** / Sausage** / Veggie Sausage** (vg) Served in a Hobbs House white floury bap		Poached Eggs on Toast* £7.25 (v) Served on granary toast

THE BIG BREAKFAST

Farmhouse Breakfast £12.25** Smoked Sandridge Bacon, Sausage, Tomato, Mushroom, Hash Brown, Baked Beans, Fried Eggs, Toast & Butter <i>add Black Pudding +£2.00</i>	Greenhouse Breakfast (v) £12.25 Vegetable Sausage, Halloumi, Tomato, Mushroom, Smashed Avocado, Hash Brown, Fried Eggs, Baked Beans, Toast & Butter <i>ask a member of staff to make it vegan (vg)</i>
Heuvos Rancheros (v) £10.00** Crispy Potato, Spiced Tomato, Tomato Salsa, Fried Eggs <i>add Chorizo +£2.50</i>	Bubble & Squeak (v) £11.00*** Poached Eggs, Chilli Jam, Tomato Salsa, Crispy Kale <i>add bacon +£2.00</i>
Smashed Avocado (v) £9.50** Smashed Avocado, Chilli, Poached Eggs, Sourdough <i>add Chorizo +£2.50</i> <i>ask a member of staff to make it vegan (vg)</i>	Belgian Cinnamon Waffles (v) £9.50 Mascarpone, Berry Compote <i>Add Bacon +£2</i>

LITTLE FARMERS

Kids Farmhouse Breakfast £6 Farmhouse Sausage, Fried Egg, Beans & Toast**
Kids Cinnamon Waffle £6 Cream & Berry Compote
Kid's Bap £5 Sandridge Bacon** / Farmhouse Sausage** / Vegetable Sausage - served in a small Hobbs House floury bap
Kids Granola Bowl £5 Coconut Yoghurt & Berry Compote***

EXTRAS

£2.50 Chorizo Sausage / Big Green Egg Smoked Salmon
£2.00 Halloumi / Black Pudding / Bacon / Farmhouse Sausage
£1.20 Fried Egg / Beans / Tomato / Mushroom / Hashbrown / Vegetable Sausage

V - Vegetarian, Vg- Vegan

Gluten Intolerant Friendly Substitute Available = ** / Coeliac Friendly = ***

We cannot guarantee cross contamination of products in the kitchen.

For allergens, all dishes are prepared in a separate area to reduce the risk of this.

A discretionary service charge of 10% will be added to your bill - 100% of this goes to the team!

Please note that although we have stringent processes in place, we use many ingredients in our busy kitchen and cooking processes so we cannot guarantee that our dishes are 100% free of traces of particular allergens. Please let us know if you have any food allergies or intolerances so we can assist and talk through our cooking process of any dish.

DRINKS MENU

HOT DRINKS

Espresso 2.00
Macchiato 2.25
Americano 2.95
Flat white 3.20
Latte 3.50
Cappuccino 3.50
Mocha 3.75
Chai latte 3.50

Mug of tea 2.75

Please ask for our selection!

Hot chocolate 3.50
Mini hot chocolate 2
Add cream & marshmallows 1

Coffee syrups 50p
hazelnut/vanilla/caramel

Dairy free milk 50p
oat/coconut/almond

MILKSHAKE 4.20

Vanilla
Strawberry
Chocolate
(please ask for our vegan options)

**All Made with Marshfield Ice Cream
& Ivy House Farm Milk**

SMOOTHIES 4.25

Hail Kale
Kale, spinach & pineapple

Pink Banana
Strawberry & banana

Veg Delight
Carrot, mango, banana, apple, parsnip

Beetroot Booster
beetroot, mango, carrot & blueberries

Tropical Twist
Mango, pineapple, kiwi

Berry Express
Strawberry, blueberry, raspberry

Mango Melody
Mango & Banana

SOFT DRINKS

Apple juice 3.10

Freshly squeezed orange juice 3.50

San pellegrino - limonata / blood orange 3.00

Coke / Diet coke / Coke zero 2.90

Cawston press - rhubarb / apple & ginger 2.95

Fentiman's elderflower presse 4.00

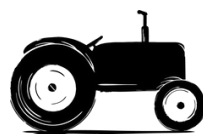
Fentiman's ginger beer 4.00

Fentiman's rose lemonade 4.00

Mineral water - still / sparkling 2

Juice box 2

apple & pear / apple & berries / apple & mango



LOCAL - SEASONAL - SUSTAINABLE

Hartley Farm is a fifth-generation family farm, shop and kitchen. In our Farm Kitchen, our focus is on cooking fresh, wholesome food that champions the seasons and the local farmers, growers and makers behind the ingredients. All the meat we serve in our kitchen is prepared by our butchers who work directly with local farmers throughout the year. All our beef is from our own native-breed cows that graze on nothing but our own grass for much of the year and our own silage during the winter. Our on-site market gardener, Kate, also grows organic vegetables and salads on the farm and delivers them freshly picked to our chefs every day.

Our farm shop is our larder so if you like what we do in our farm kitchen, be sure to head next door to explore our farm shop and butchers counters!

Read more of
our story here



Your feedback is important to us and helps us improve.
Let us know how we did!