

# FARM SHOP

FROM our FARM  
to your TABLE

HANDMADE in our  
FARM SHOP KITCHEN

# SEASONAL BOUNTY

from our FARM, to your TABLE

With a focus on fresh and seasonal ingredients, our produce is carefully sourced from our 1,000-acre estate in Somerset, and selected farmers who share our passion for quality and sustainability.

From hyper-seasonal wild produce picked by our dedicated forager, Kenny, and locally-sourced cheeses and charcuterie, to award-winning wines from our vineyard and meats from our estate's herds – high-quality ingredients, seasonality and freshness is reflected in all that we do.

Our premium catering menu showcases the best of Somerset's produce. Our charcuterie & cheese selection features a variety of artisanal cheeses such as Bath Blue, Montgomery Cheddar, and Ticklemore, paired with exceptional cured meats from local producers.

Enjoy alongside an ever-changing menu of seasonal sandwiches, vibrant salads and canapés, and FARM SHOP house-favourite snacks and freshly-baked sweet treats.

# HOW to PLACE an ORDER

Browse the range and when you're ready to order  
please contact:

orders@farmshop.co.uk  
64 South Audley Street, London W1K 2QT

## ORDER DETAILS

Available Monday to Saturday

Orders must be placed 48 hours in advance

Orders are placed for collection only, unless at a Mayfair  
address and we can deliver.

Payment will be required to secure the order and can  
be processed via remote card payment or BACs

Dietary requirements will be catered for dependent on the  
request but please note that we cannot guarantee total  
absence of allergens. We can provide allergen information  
for all products on request.

Napkins and disposable cutlery can be provided if required.

# CHARCUTERIE & CHEESE SELECTION

£10 per person

Both will be accompanied by Bath square crackers, grapes and chutney.

## CHEESE

Bath blue, Montgomery Cheddar, Duckett's Caerphilly, Ticklemore

## CHARCUTERIE

Coppa, Pink Salami, Fennel Salami, Bresaola

# SANDWICH SELECTION

£10 per person

Coronation chicken

Roast beef with horseradish

Egg & cress

Smoked trout & cream cheese

# SALADS

£10 per person

Chicken Caesar, baby gem lettuce, parmesan & sourdough croutons

Delica pumpkin, cavolo nero, pecan nuts & currants

# CANAPÉS

£5 per canapé

Aubergine caviar spiced Basque piperade

Cured chalk stream trout, saffron pickled fennel,

samphire, seaweed mayonnaise

Mini Sausage Rolls

## PASTRIES

Pain Au Chocolat	3.5
Almond Croissant	4.3
Butter Croissant	3

## SNACKS

Perello Gordal Picante Olives	4.95
Burts crisps, salt & vinegar, sea salt, sweet chilli 150g	2.5
Salted Marcona Almonds	4.95
Selection of bread & butter - sourdough, artisanal baguette, seeded sourdough	2.5

## SWEET TREATS

Chocolate covered honeycomb	8.5
Chocolate brownie	3.7
Doh Cookies	£3.75
<i>hazelnut praline, peanut butter, cinnamon &amp; raisin, chocolate</i>	
St John's Doughnuts	3.95
<i>raspberry, vanilla custard, chocolate</i>	

## DRINKS

Kombucha	3.5
Junius cold press juice	6.5
Still or Sparkling water	4
Maid of Bruton Sparkling Rosé	35
Maid of Bruton Chardonnay	23
Maid of Bruton Bacchus	20
Maid of Bruton Rosé	20

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