

# FARM SHOP

SOUTH  
AUDLEY  
STREET W1  
CITY OF WESTMINSTER

ALDFORD STREET W1  
CITY OF WESTMINSTER

64

FARM SHOP

SHOP

A shop full of  
GROWERS  
FARMERS  
MAKERS

Founded on  
our farm in  
SOMERSET  
Bringing all  
the best to you

FARM SHOP

SEASONAL products & FRESH  
from the SOMERSET FARM and  
selected growers and makers

PRODUCED IN SOMERSET, ENGLAND  
MAID OF  
BRUTON  
WINE



# FARM SHOP

## ABOUT

Our 4,000sqft Mayfair FARM SHOP opened in 2023, a community shop that offers FRESH and SEASONAL produce from our farm in Somerset. Located on South Audley Street, with a side entrance to both our WINE BAR on Aldford Street, the building was originally home to the flower shop of Constance Spry, renowned florist to HM Queen Elizabeth II, educator, author, and the co-inventor of Coronation Chicken!



## MORE THAN JUST A FARM SHOP

Artwork in our Mayfair Shop and Wine Bar was commissioned from The Royal Drawing School who worked closely with international architectural firm Laplace to enhance the space. Alumni from the school visited Durslade Farm in Bruton, and over a two-day period were given the opportunity to absorb, capture and celebrate life on our Somerset farm.



# FARM SHOP

## WINE BAR

Enjoy CHEESE, CHARCUTERIE and daily specials made in our kitchen, with a glass, carafe or bottle of CLASSIC or EXPLORATORY wine from around the world. Step into a hidden space beneath Farm Shop Mayfair. The perfect space for entertaining clients, or long catch up with friends. The menu is full of our finest Farm Shop produce and meat, offering a range of sharing boards, cheese and even chicken from our rotisserie. Our expert team are on hand to advise on wines to compliment your tastes and elevate your experience. You can also find wine closer to home, crafted from grapes grown on our estate in Bruton, which can be found alongside cider from our orchard and a variety of specially created spirits using organic by products from our Walled Garden in Somerset.





# FARM SHOP

## EVENTS

Available for both exclusive hire and for group dining, our wine bar can accommodate up to 20 guests on the ground-floor, and 40 downstairs. With a dedicated side entrance to Wine Bar behind Farm Shop, and a concealed staircase to the bar below, it's a truly unique gem in the heart of Mayfair. Enjoy British cheeses, from Somerset Cheddars to local Buffalo mozzarella, and deliciously nutty goats' cheeses, or travel further afield and indulge in a Vacherin Mont d'Or sharing board. Accompany our cheeseboards with crudités an charcuterie.







# FARM SHOP

## EXCLUSIVE HIRE EVENTS

20–40 guests

### CANAPÉS

We recommend selecting a combination of four canapés and/or snacks.

#### HOT

Confit chicken croquettes, roasted garlic & tarragon mayonnaise 5

Old Spot pork belly roasted Bramley apple purée (gf) 5

Glazed king oyster mushrooms, spiced bean hummus, za'atar (vg) 5

#### COLD

Devilled crab on toast, sea vegetables 5

Somerset salt-baked beets, goat's curd, pecans (gf/vg) 5

Cured chalk stream trout, saffron pickled fennel, seaweed mayonnaise 5

## SNACKS FROM OUR KITCHEN

We would recommend selecting four snacks.

Steak tartare & sourdough toast 4.5

Asparagus & Gruyère tart 3.5

Four Somerset cheese & leek toastie (in quarters) 4

Durslide Farm Wagyu beef-dripping roast potatoes 6.5

Sausage roll 4

Scotch egg 4

If you have a food allergy or intolerance, please let us know before ordering.

We use allergens across our kitchen. v - vegetarian, vg - vegan.

All prices in GB with VAT added at current rate. A discretionary service charge of 12.5% will be added to your bill.

We commissioned many artworks throughout FARM SHOP from Royal Drawing School alumni.

For more information please visit: [FARMSHOP.co.uk](https://FARMSHOP.co.uk).



# FARM SHOP

## FEASTING TABLE

£60 per person

Bread and Somerset salted butter (v)

Gordal Picante olives (v)

Crudités and dip (v)

Wild garlic cashew nuts

Breakfast radishes and Bruton dairy crème fraîche (v)

Charcuterie: Coppa, salami (white pepper & fennel, pink peppercorn & cider, sloe and garlic venison, bresaola)

South West cheese: Lincolnshire Poacher, Duckett's Caerphilly, Bath Blue, Ticklemore  
Served with grapes, Westcombe crackers, dill pickled cucumbers, piccalilli, signature vegetable chutney, seasonal foraged chutney & Somerset quince

*Please kindly note that charcuterie and cheese boards are subject to change.*

Lincolnshire Poacher: unpasteurised cow's milk cheese, creamy, nutty, sweet and earthy

Bath Blue: an award-winning classic creamy blue-veined cheese

Ticklemore: pasteurised goat's milk cheese, semi-firm, rich, lemony and herbaceous (v)

Duckett's Caerphilly: unpasteurised hard cow's milk cheese, citrusy, earthy and complex

Wigmore: semi-soft unpasteurised ewe's milk cheese, creamy, fruity and delicate (v)

## SWEET

Apple tart, Farm Shop vanilla ice cream 8

Farm Shop strawberries & cream 7.5

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# FARM SHOP

## FACILITIES & FURTHER INFORMATION

### FACILITIES

There is a lift and disabled access to both floors. Corkage is not permitted.  
For all group dining, usual background music will be playing.

### FURTHER INFORMATION

A discretionary 12.5% service charge will be added to your bill. All prices include VAT at the current rates.

### CAPACITY OVERVIEW

Ground-floor exclusive hire 20 guests (seated or standing)  
Downstairs exclusive hire 20–40 guests (seated or standing)

### BOOKING

To enquire about our event spaces, please contact our Events team.

Email: [events@farmshopmayfair.com](mailto:events@farmshopmayfair.com) or call 0203 954 3640.

FARM SHOP MAYFAIR  
64 South Audley Street, W1K 2QT

