

FARM SHOP

SOUTH
AUDLEY
STREET W1
CITY OF WESTMINSTER

ALDFORD STREET W1
CITY OF WESTMINSTER

64

FARM SHOP

SHOP



A group of
GROWERS
FARM
MAKERS

Founded on
our farm in
SOMERSET
Bringing all
the best



PRODUCT IS 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

LOWER GROUND

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

Chicken satay lollipops, peanut dipping sauce 5

Pressed pork belly & kimchi (gf) 5

Confit potato terrine, crème fraîche, keta caviar 5

COLD

Carrot fritters, muhammara dip (vg) 5

Trout tartare, wasabi, sour cream & caviar 6

Feta & red onion chutney tartlet, lavender honey (v) 5

Rendang beef skewers 5

SNACKS FROM OUR KITCHEN

We would recommend selecting four snacks.

Steak tartare & sourdough toast 5.5

Four Somerset cheese & leek toastie (in quarters) 4

Durslade Farm Wagyu beef-dripping roast potatoes 6.5

Sausage roll 5

Scotch egg 5

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.

FARM SHOP

FEASTING TABLE

£65 per person

Bread and Somerset salted butter (v)

Gordal Picante olives (v)

Crudités and dip (v)

Salted Marcona almonds (v)

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

Vanilla gelato with dark chocolate honeycomb crumb 10.5

Strawberry Eton mess 12.50

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WINE TASTINGS

At Wine Bar, we also offer wine tasting experiences led by our knowledgeable team. Discover our wines in a relaxed, informal and social setting – centred around our feasting table. We offer tastings for exclusive hire events for up to 20 guests on the ground floor, and 40 in our lower-ground space.

Choose between our **INTRODUCTORY** or **BLIND** tastings.

INTRODUCTION TO WINE TASTING

This tasting session will start you on your journey of wine discovery – it's ideal for guests who would prefer a relaxed and educational experience.

Learn how to taste wine, understand flavour profiles and discover the stories behind each bottle. Expect an easy, conversational atmosphere whilst sampling four wines.

BLIND TASTING

Certain to spark conversation and a little friendly competition, this is a lively and engaging tasting.

Following a theme, guests will sample four wines, presented blind and numbered. Supported by our team, guests will be guided through the tasting, completing a questionnaire as they go – with prizes to be won...

Our tasting experiences are priced at £20 per person. Wines are charged separately, based on your final selection and consumption.

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)

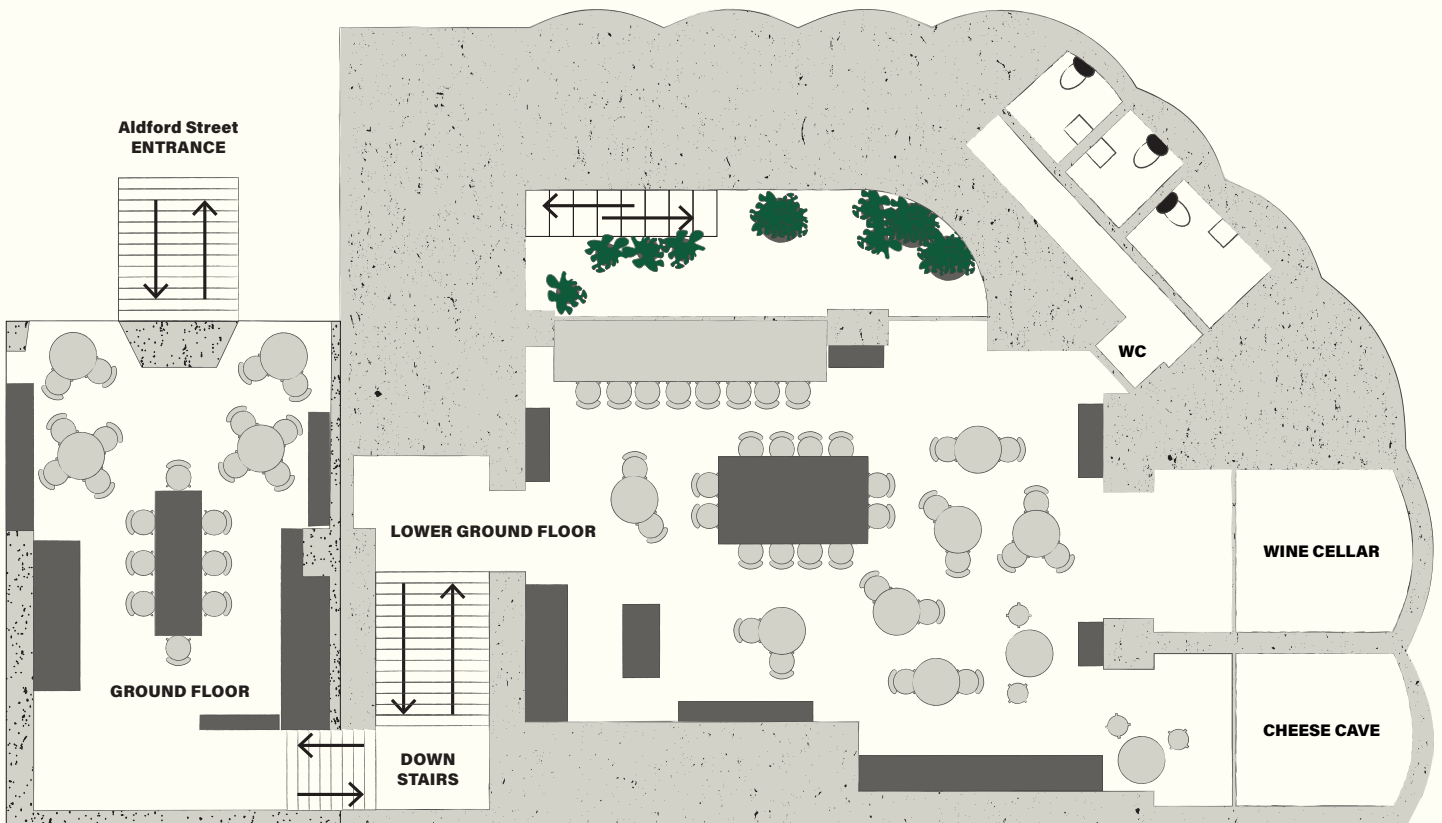
BOOKING

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

Email: events@farmshopmayfair.com or call 0203 954 3640.

FARM SHOP MAYFAIR

64 South Audley Street, W1K 2QT



ART FARM

FIVE ARMS

BRAEMAR

**·CHESA·
MARCHETTA**

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

BRUTON

CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON



SOHO

FARM SHOP



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