



Our friends with benefits

We pride ourselves in supporting other businesses that share the same values as us with produce that travels the least miles possible from farm to table. Some of our suppliers include:

ST EWE EGGS

"Love of Eggs. A Passion for Welfare. An Obsession for Good Food & Nutrition"

A multi-award winning free-range egg producer nestled on the Roseland Peninsula in Cornwall. With family values at the heart and nutrition at their core, they firmly believe that the chicken comes first. As only the happiest, healthiest, free-ranging hens produce the most delicious, highly nutritious eggs with those beautiful bright golden yolks.

FIELD TO FORK

Field To Fork is a growing foodservice supplier that delivers quality products with passion. They are dedicated to being located in New Covent Garden Fruit & Veg Market & its heritage since 2015.

Devoted to providing the finest produce available and maintaining great working relationships with small businesses like ours.

CELTIC FISH & GAME

Established in 1985, Celtic fish & game are a family run business based in St. Ives in Cornwall. Supplying the freshest ingredients straight to us.

Their commitment to providing safe, responsibly sourced seafood goes beyond the sea to do better for the planet.

FENNS OF PICCADILLY

A SALSA accredited butchers, Fenns of Piccadilly has been maintaining the highest of standards from when the business first started all the way back to 1898.

HAWKSTONE BREWERY

We're proud to be working with Hawkstone brewery. Based in the Cotswolds and made with malted barley grown by British farmers.



Planning a party or event?

WE OFFER EXCLUSIVE HIRE

Email events@thefarmersmistress.co.uk for menus and more information



THE FARMER'S *Mistress*

BRUNCH | LUNCH
MENU



Tag us in your photos on Instagram
to be featured on our page
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SWEET

TOASTED BANANA BREAD ve 8

FM Nutella, banana, maple, oat fraiche, dark chocolate

FM GRANOLA gf 9

Nutty granola, pineapple compote, sticky mango, lime, toasted coconut, natural yoghurt, bee pollen

CRISPY CORNFLAKE WAFFLE 6.5/10.5

Cornflake stuffed waffle, FM Nutella, banana, maple, natural yoghurt, crispy Cornflakes

Add a scoop of ice cream 2

SAVOURY

DOUBLE DIPPY EGGS 9

Two soft boiled St Ewe rich yolk eggs, sourdough soldiers, truffle honey butter | Add smashed avocado

SMASHING AVO ve 10

Smashed avocado, lime, omega seed mix, black lava salt, parsley oil, sourdough toast

Add poached eggs | cold smoked salmon | bacon | sausage

SAUCY BEANS 12.5

Bloody Mary beans, ends & edges cheese sauce, fried egg, chive oil, sourdough toast

Add sausage | bacon | halloumi

BREAKFAST BOWL gf 12.5

Wilted kale, quinoa, avo, heritage tomatoes, feta, poached eggs, nutritional yeast, green tahini dressing

Add cold smoked salmon | smashed avocado

EXTRAS

Smashed avo ve 4.5 | Non-dairy 'goat's cheese' ve 4

Bloody Mary beans ve 4 | Plant bacon ve 4

Farmers sausage ve 4.5 | Poached eggs 4 | Feta 4

Halloumi 5 | Smoked bacon 5 | Butcher's sausage 5

Cold smoked salmon 6.5

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for menus and more information

SIGNATURES served 9-3.30

NAUGHTY MISTRESS 16.5

Breakfast hash cake, Bloody Mary beans, poached eggs, smoked back bacon, butchers sausage, slow roasted tomato, roasted Portobello mushroom, grilled sourdough

Add smashed avocado

VEGGIE MISTRESS 16.5

Breakfast hash cake, Bloody Mary beans, poached eggs, smashed avocado, wilted spinach, slow roasted tomato, roasted Portobello mushroom, grilled sourdough

Add bacon | sausage

THE FULL VEGAN ve 16.5

Breakfast hash cake, Bloody Mary beans, scrambled 'eggs', plant bacon, farmers sausage, slow roasted tomato, roasted Portobello mushroom, grilled sourdough

Add smashed avocado

All Day Brunch served 9-3.30

POSH SAUSAGE BUTTY 13

Cumberland sausage patty, marjoram, smashed avocado, fried egg, blueberry, thyme & pickled onion ketchup, everything bagel seasoning brioche bun

Add smoked bacon

CREAMY EGGS 12

Red pepper & smoked paprika yoghurt, poached eggs, harissa butter, sumac, grilled garlic flat bread

Add cold smoked salmon

TRUFFLE MUSHROOMS 13.5

Wild mushrooms, truffle, thyme, confit garlic, poached egg, toasted sourdough, crispy kale

Add cold smoked salmon | bacon | sausage

CORNBREAD SMASH 14

Smashed avocado, grilled peach & red onion salsa, poached eggs, rocket cress, omega seeds, toasted cornbread

Add cold smoked salmon | bacon | sausage

SMOKED SALMON ON TOAST 15

Cornish smoked salmon, rich yolk folded eggs, creme fraiche, grilled rye bread, micro greens

Add smashed avocado

gf sourdough on request | gf | waffles on request
ve butter on request



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CLASSICS

BEETROOT HUMMUS ON TOAST ve 12.75
Beetroot hummus, heritage tomatoes, grilled peach,
non-dairy, 'goats cheese', rainbow radish, grilled sourdough

FARMERS STACK 15.5
Ginger Beer braised pork shoulder, ends & edges cheese
sauce, onion marmalade, rich yolk fried egg, malt waffle,
crispy shallot
Add triple cooked chips

HONEY GLAZED CHICKEN WAFFLE 17
Crispy buttermilk chicken, malted waffle, smashed avocado,
smoked streaky bacon, English parmesan,
Gochujang, sesame & honey glaze
Add poached egg | triple cooked chips

OYSTER MUSHROOM WAFFLE 16.5
Buttermilk fried oyster mushrooms, malted waffle,
smashed avocado, English parmesan, plant bacon,
Gochujang, sesame & honey glaze
Add poached egg | triple cooked chips

BRUNCH BURRITO 16.25
Sausage, smoked bacon, hash brown, avocado, beans,
mozzarella, sour cream, scrambled egg, sticky bbq,
tortilla wrap
Add poached egg | triple cooked chips

BURGERS

CRISPY CHICKEN BURGER 18.75
Crispy chicken breast, smoked streaky bacon, smashed avo,
Gochujang, sesame & honey glaze, toasted sesame brioche,
triple cooked chips

MIGHTY MEATY BURGER 19
Short rib and flank burger, pulled pork, cheese sauce,
burger sauce, sesame brioche, triple cooked chips

CHEESE & BACON BURGER 18.75
Short rib & flank burger, aged cheddar, smoked bacon,
gherkin, burger sauce, sesame brioche, triple cooked chips

TRUFFLE VEGAN BURGER ve 18.25
Redefine burger, truffle mushroom, smashed avocado,
house burger sauce, sesame Vrioche bun, triple cooked chips

VEGAN CHEESE & BACON BURGER ve 18.75
Redefine meat burger, red onion jam, plant bacon,
smoked Applewood 'cheddar', gherkin, house burger sauce,
sesame Vrioche, triple cooked chips

gf buns on request
gf sourdough on request | gf waffles on request

BOWLS

SUMMER SALAD ve | gf 12
Romaine lettuce, grilled peach, rainbow radish, non dairy
cheese, kohlrabi, heritage tomato, green tahini dressing,
dukkah

SUPERFOOD SALAD gf 12.5
Kale, toasted cashews, avocado, alfalfa, feta, olives, quinoa
roasted sweet potato, red pepper yoghurt

WARM GOODNESS BOWL ve 13.75
Beetroot hummus, freekeh, roasted kohlrabi, smokey
cauliflower, edamame, maple roasted carrots, baked sweet
potato black onion seeds, cashew curry dressing

EXTRAS

Smashed avo ve 4.5 | Non-dairy 'goat's cheese' ve 4
Feta 4 | Poached egg 2 | Cold smoked salmon 6.5
Grilled chicken 7 | Crispy buttermilk chicken 7

SIDES

SUMMER SIDE SALAD gf | ve 5
Romaine lettuce, heritage tomato, kohlrabi, green tahini

TRIPLE COOKED CHIPS rosemary salt 5
Add English parmesan 1.5 English parmesan & truffle 2

HALLOUMI FRIES 6.5
Hung yoghurt, honey glaze

TATER TOTS 5
Add cheese & bacon bits 2

DESSERTS

TOASTED BANANA BREAD ve 8
FM Nutella, banana, maple. oat fraiche, dark chocolate

PINA COLADA WAFFLE 6.5
Pineapple compote, macerated mango, lime, coconut cream,
honey & thyme, toasted coconut, malted waffle

FM ICE CREAM (ASK FOR TODAY'S FLAVOURS)
1 scoop 2.25 / 2 scoops 4 / 3 scoops 5.75

Allergens – Please inform us if you are allergic to any food items.
We cannot guarantee the absence of allergens in our dishes
due to our kitchen containing these items.

gf = gluten free | ve = vegan

A 12.5% discretionary Service Charge will be applied to each bill.

<div>Signatures</div> <div><div>NAUGHTY MISTRESS16.5</div><div>Breakfast hash cake, Bloody Mary beans, poached eggs, smoked back bacon, butchers sausage, slow roasted tomato, roasted Portobello mushroom, grilled sourdough <i>Add smashed avo</i></div><div>VEGGIE MISTRESS16.5</div><div>Breakfast hash cake, Bloody Mary beans, poached eggs, smashed avocado, wilted spinach, slow roasted tomato, roasted Portobello mushroom, grilled sourdough <i>Add bacon sausage</i></div><div>THE FULL VEGANve 16.5</div><div>Breakfast hash cake, Bloody Mary beans, scrambled ‘eggs’, plant bacon, farmers sausage, slow roasted tomato, roasted Portobello mushroom, grilled sourdough <i>Add smashed avo</i></div></div>	<div>Bowls</div> <div><div>SUMMER SALADve gf 12</div><div>Romaine lettuce, grilled peach, rainbow radish, non dairy cheese, heritage tomato, kohlrabi, green tahini dressing, dukkah</div><div>WARM GOODNESS BOWLve 13.75</div><div>Beetroot hummus, freekeh, roasted kohlrabi, smokey cauliflower, edamame, maple roasted carrots, baked sweet potato black onion seeds, cashew curry dressing</div></div>
<div>Savoury</div> <div><div>POSH SAUSAGE BUTTY13</div><div>Cumberland sausage patty, marjoram, smashed avocado, rich yolk fried egg, blueberry, thyme & pickled onion ketchup, everything bagel seasoning brioche bun <i>Add smoked bacon</i></div><div>CREAMY EGGS12</div><div>Red pepper & smoked paprika yoghurt, poached eggs, harissa butter, sumac, grilled garlic flat bread <i>Add cold smoked salmon</i></div><div>CORNBREAD SMASH14</div><div>Smashed avocado, charred peach & red onion salsa, poached eggs, rocket cress, omega seeds, toasted cornbread <i>Add cold smoked salmon bacon sausage</i></div><div>ROASTED BEETROOT HUMMUS ON TOASTve 13</div><div>Roasted beetroot hummus, grilled peach, Heritage tomatoes, non-dairy ‘cheese’ rainbow radish, grilled sourdough <i>Add cold smoked salmon</i></div><div>FARMERS STACK15.5</div><div>17hr Ginger beer braised pork shoulder, ends & edges cheese sauce, onion jam, fried egg, malt waffle, crispy shallot <i>Add triple cooked chips</i></div><div>TRUFFLE MUSHROOM FLORENTINE15.75</div><div>Wild mushrooms, poached eggs, confit garlic, truffle, creme fraiche, brown butter hollandaise, toasted English muffin, crispy kale <i>Add bacon sausage</i></div><div>PORK BENEDICT16.25</div><div>17hr Ginger beer braised pork shoulder, smashed avocado, poached eggs, smoked paprika hollandaise, toasted English muffin</div><div>MISTRESS ROYALE16.75</div><div>Cold smoked salmon, smashed avocado, poached eggs, salmon caviar, spinach hollandaise, leek ash, toasted English muffin</div><div>OYSTER MUSHROOM WAFFLE16.5</div><div>Buttermilk fried oyster mushrooms, malted waffle, smashed avocado, English parmesan, plant bacon, Gochujang, sesame & honey glaze <i>Add poached egg triple cooked chips</i></div><div>MAPLE GLAZED CHICKEN WAFFLE17</div><div>Crispy buttermilk chicken, malted waffle, smashed avocado, smoked streaky bacon, parmesan, Gochujang, sesame & honey glaze <i>Add poached egg triple cooked chips</i></div><div>BRUNCH BURRITO16.25</div><div>Cumberland sausage, smoked bacon, hash browns, beans, mozzarella, avocado, scrambled egg, sticky bbq, sour cream, toasted tortilla wrap <i>Add triple cooked chips</i></div></div>	<div>Burgers</div> <div><div>MIGHTY MEATY BURGER19</div><div>Short rib and flank burger, pulled pork, 4 cheese sauce, gherkin, toasted sesame brioche, burger sauce, triple cooked chips</div><div>CRISPY CHICKEN BURGER19</div><div>Buttermilk crispy chicken, smoked streaky bacon, smashed avo, Gochujang, sesame & honey glaze, sesame brioche, triple cooked chips</div><div>VEGAN CHEESE AND BACON BURGERve 18.5</div><div>Red onion jam, plant bacon, smoked Applewood ‘cheddar’, gherkin, house burger sauce, sesame ‘Vrioche’, triple cooked chips</div></div>
	<div>Sweet</div> <div><div>TOASTED BANANA BREADve 8</div><div>FM Nutella, banana, oat fraiche, dark chocolate, maple</div><div>FM GRANOLAgf 9</div><div>Nutty granola, pineapple compote, sticky mango, lime, toasted coconut natural yoghurt, bee pollen</div><div>CRISPY CORNFLAKE WAFFLE6.5/10.5</div><div>FM Nutella, malt waffle, banana, maple, cornflakes, whipped yoghurt, maple</div><div>PINA COLADA WAFFLE6.5/10.5</div><div>Pineapple, mango, lime, coconut cream, honey & thyme , malt waffle <i>Add a scoop of ice cream 2</i></div></div>
	<div>Sides</div> <div><div>TATER TOTS54 cheese sauce & bacon bits 2</div><div>TRIPLE COOKED CHIPS5Add English parmesan & truffle 2</div><div>HALLOUMI FRIES6.5Hung yoghurt, honey glaze</div></div>
	<div>Extras</div> <div><div>Smashed avove 4.5 Non-dairy ‘goat’s cheese’ve 4</div><div>Bloody Mary beansve 4 Plant baconve 4 Farmers sausagesve 4.5</div><div>Eggs4 Halloumi5 Smoked bacon5 Butcher’s sausage5</div><div>Cold smoked salmon6.5 Grilled chicken7 Crispy chicken7</div><div>gf Sourdough & Waffles on request ve Butter on request</div><div>Planning a party or event?</div><div>WE OFFER EXCLUSIVE HIRE</div></div>

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UNLIMITED STILL/SPARKLING WATER 2

Doing our bit for the planet. Our house filtered mineral water for the table.

COFFEE | HOT OR ICED

By Jampot Coffee -

Natural & washed coffee, *flavour notes: Sweet orange, citrus & plum*

NON-DAIRY OPTIONS oat almond coconut	0.5
<i>Add vanilla salted caramel hazelnut</i>	0.3
DOUBLE ESPRESSO	2.9
PICCOLO CORTADO MACCHIATO	3.2
LONG BLACK AMERICANO	3.4
FLAT WHITE CAPPUCCINO	3.8
LATTE	3.9
EXTRA SHOT	1.5
BABYCCINO	1

SIGNATURE LATTES | HOT OR ICED

**without coffee*

BLUEBERRY MUFFIN LATTE Espresso, blueberry muffin, vanilla	4.2
PISTACHIO LATTE Espresso, pistachio cream	4.4
BANOFFEE LATTE Espresso, banana, toffee, whipped cream, cacao	4.4
CHAI LATTE* Spiced chai, cinnamon	4.2
GOLDEN LATTE* Turmeric, black pepper, cinnamon	4
BEETIFUL LATTE* Beetroot, ginger, coconut nectar	4
NUTTY LATTE Espresso, peanut butter, agave	4.2
MISTRESS MOCHA Espresso, cacao, agave	4.2
RASPBERRY WHITE HOT CHOC* Raspberry white choc, agave	4.2
SALTED CARAMEL HOT CHOC* Cacao, caramel, maldon salt	4.2

LOOSE LEAF TEAS By Brew Tea Company 4.5

English breakfast | earl grey | jasmine green | peppermint
camomile | lemon & ginger | apple & blackberry | decaf

SEASONAL ICED TEA Cherry 4.5

SIGNATURE MATCHA | HOT OR ICED

BLUEBERRY MUFFIN	4.4
Ceremonial matcha, blueberry syrup, vanilla	
PISTACHIO	4.5
Ceremonial matcha, pistachio cream, vanilla	
CHERRY BLOSSOM	4.4
Ceremonial matcha, cherry blossom	
STRAWBERRY	4.4
Ceremonial matcha, strawberry, vanilla	

COLD JUICES & SHOTS

PICK ME UP SHOT	4
Ginger, lemon, cayenne pepper, agave	
IMMUNE BOOST	6.75
Orange, carrot, ginger, lemon	
FARMERS GREENS	6.75
Spinach, apple, celery, cucumber, ginger	
BEETIFUL	6.75
Apple, carrot, beetroot, lemon	

HOT JUICES

HOT ORANGE	5.5
Steamed orange, ginger, lemon, cinnamon	
SPICY APPLE	5.5
Steamed apple, ginger, lemon, cinnamon	

HOUSE SMOOTHIES

Add vanilla protein ve +1.5

THE TEMPTRESS ve	8.5
Banana, coffee, oats, cacao, dates, oat milk	
RUDE AWAKENING ve	8
Rhubarb, strawberry, beetroot, lemon, coconut milk	
BERRY MORNING ve	8
Spring berries, oats, baobab, hazelnut butter, oat milk	
CREAMY GREENS ve	8
Kale, avocado, cinnamon, peanut butter, banana, almond milk	

SIGNATURE SHAKES Make it hard (add rum £4)

RHUBARB & CUSTARD	8
Clotted cream ice cream, banana, rhubarb, vanilla, whipped cream, agave	
BLUEBERRY MUFFIN	8
Clotted cream ice cream, banana, muffin syrup, blueberries, whipped cream, agave	

SPARKLING HOUSE BLENDS

STRAWBERRY & LIME	5
Strawberry, lime, agave, soda	
RASPBERRY LEMONADE	5
Raspberry, lemon, agave, soda	
SPRING GARDEN	5
Elderflower, mint, agave, soda	

THE FARMER'S *Mistress*

SPRING
DRINKS MENU

2-4-1 Happy Hour

**TWO OF THE SAME DRINK TO BE ORDERED
TOGETHER**

*selected drinks only

BETWEEN 2-4PM

SIGNATURE COCKTAILS

MORNING SCREW *	10
Sapling vodka, orange juice, lemon, orange bitters	
TIPSY SUNRISE *	12
Blanco tequila, triple sec, grenadine, orange juice	
CARROT'Y MARY	10
Sapling vodka, Bloody Mary mix, lemon, carrot juice	
LIMONCELLO MOJITO *	10
FM limoncello, white rum, mint, soda	
HARD RASPBERRY LEMONADE *	11
Sapling vodka, raspberry, lemon, agave, prosecco, soda, mint	
RHUBARB GIN FIZZ	11
Sapling gin, rhubarb , lemon, egg white, soda	
PASSIONFRUIT MULE *	11
Sapling vodka, Cointreau, lime, passionfruit , orange bitters, ginger beer	
ELDERFLOWER SPRING SPRITZ *	11
Elderflower liqueur, Sapling gin, prosecco, soda, lime	

CLASSIC COCKTAILS

MISTRESS MIMOSA	9
Prosecco, orange juice	
BLOODY MARY	10
Sapling vodka, Bloody Mary mix, lemon, paprika salt, tomato juice	
PINK NEGRONI	11
Pink gin, vermouth, aperol, grapefruit,	
KIWI MARGARITA *	11
Blanco tequila, triple sec, kiwi, lime	
SEX ON THE FARM *	11
Sapling vodka, peach liqueur, passionfruit, orange, grenadine	
TOFFEE ESPRESSO MARTINI *	12
Sapling vodka, espresso, toffee, kalua	

WINES

175ml glass | bottle

SPARKLING

CANTI PROSECCO

9.5 | 32

D.O.C Spumante

CREMANT DE BORDEAUX Louis vallon

48

Blanc brut, flavour notes of green apple, pear & a touch of almond

WHITE

175ml glass | carafe

SAUVIGNON BLANC

9|23

Fruity aromas of peach & apricot

RED

MALBEC

9|24

Rich & complex, flavours of plums, stone fruits & pepper

ROSE

9|23

Dry, flavours of strawberries, citrus

BEER & CIDER

HAWKSTONE SESSION LAGER (pint) 4%

6.75

HAWKSTONE CIDER (pint) 4.2%

6.5

HAWKSTONE SPA LAGER 0.3%

5

HAWKSTONE IPA 4.8%

6.2

Bottomless Bubbles

ENJOY 60 MINUTES FREE-FLOWING DRINKS

BUBBLES

Prosecco

Mimosa

Lager

22.5pp

COCKTAILS

Bloody Mary

Spring Spritz

Hard raspberry lemonade

30pp

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Saving the planet one drink at a time

As part of our commitment to sustainability and the environment we are very proud to be working with Sapling Spirits. The worlds first climate positive vodka and gin, made locally in the heart of London. Planting trees for every purchase made.

There are two things that both
ourselves and Sapling love,
Great tasting spirits and the natural world!

We're proud to be working with
Hawkstone brewery. Based in the
Cotswolds and made with malted
barley grown by British farmers.

Lets drink to that!



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