

FH

THE FARMHOUSE

B I S T R O

Exclusively at Selfridges.

*More than a place to dine, it's a place to meet,
celebrate and make a moment of it.*

*From brunch to dinner, quick bites to long catch-ups,
every visit brings bold flavours, warm hospitality
and something memorable.*

*Because at The Farmhouse, you're never just a guest.
You're part of our family.*



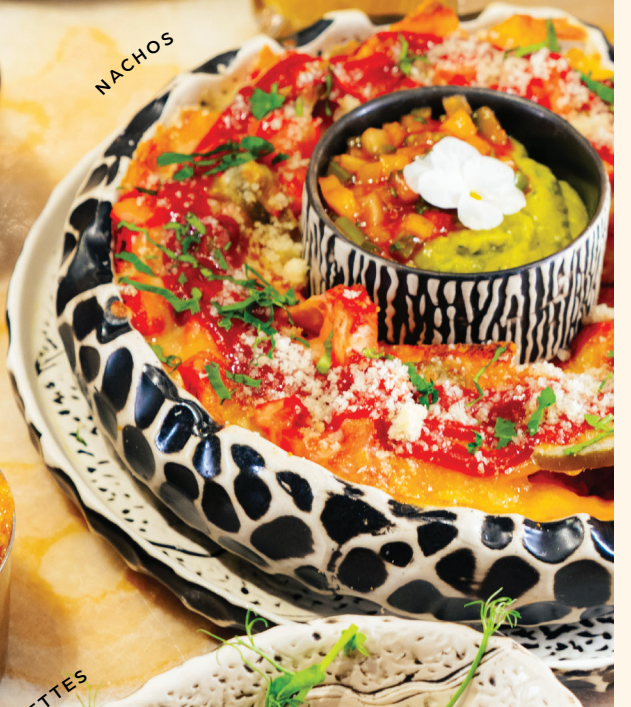
DYNAMITE SHRIMP



BEEF SHORT RIBS



NACHOS



MAC & CHEESE CROQUETTES



LAMB CUTLETS



Small Plates

LAMB CUTLETS 17
Succulent lamb cutlets marinated in aromatic spices and char-grilled for a smoky finish.

BEEF SHORT RIBS 17
Slow-braised beef short ribs, cooked until tender and glazed in a rich smoky barbecue sauce.

BANG BANG CHICKEN 14
Golden, crispy chicken tenders glazed in our signature Bang Bang sauce.

MALAI TIKKA 16
Succulent chicken tikka in a rich jalapeño cream sauce, finished with melted cheese.

DYNAMITE SHRIMP 17
Golden, crispy shrimp tossed in our spicy dynamite sauce.

AMRITSARI COD 16
Delicately spiced, crispy fried cod served with avocado mayonnaise.

GYOZA CHAAT  16
Crispy vegetable gyoza parcels served with spiced chickpeas, yoghurt, and tamarind dressing.

MAC & CHEESE CROQUETTES  13
Golden croquettes filled with creamy macaroni cheese, served with mayonnaise and finished with shaved Parmesan.

HOT HONEY HALLOUMI  13
Char-grilled halloumi glazed with chilli honey, finished with a walnut crumb and served with garlic and herb mayonnaise.

NACHOS *(For Two)*  16
Crispy spiced tortilla chips layered with jalapeños and melted cheese, served with harissa ketchup and avocado mayonnaise.

Want to make it loaded?
Choose one of the following:

CHICKEN +2
PULLED BEEF +4

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BISTRO

MIXED GRILL



Large Plates

BOMBAY BADBOY 40

10 oz sirloin steak in our signature Bombay glaze, served with Farmhouse chips and slaw.

BLADE OF BEEF 42

Slow-braised Angus beef short ribs served with mashed potatoes, honey-roasted vegetables and Farmhouse gravy.

PARMESAN CHICKEN 37

Crispy fried chicken breast topped with spiced béchamel, grilled cheddar and mozzarella. Served over Farmhouse chips and slaw.

CHICKEN CHILLI MAC 38

Bombay glazed chicken breast with Farmhouse chips, baked macaroni cheese and slaw.

PASTA

Rigatoni tossed in a rich, creamy carbonara sauce, finished with fresh parsley and shaved Parmesan.

Choose one of the following:

CHICKEN 32

SHRIMP 34

HALLOUMI  32

INDIAN FISH AND CHIPS 38

Spiced crispy cod fillets served with Farmhouse chips and signature daal.

SICILIAN SEA BASS 40

Pan-fried sea bass served with mashed potatoes, honey-roasted vegetables, and a Sicilian garlic and herb butter sauce.

MIXED GRILL 50

Char-grilled chicken breast, Black Angus sirloin steak, and lamb chops. Served with Farmhouse chips and slaw.

CAESAR SALAD

Gem lettuce, cucumber, and brioche croutons, topped with cheese shavings and honey-roasted walnuts. Served with creamy Caesar dressing.

Choose one of the following:

CHICKEN 26

SHRIMP 28

HALLOUMI  26

SIDES

FARMHOUSE CHIPS  6

Our signature creamy spiced chips.

SKIN-ON FRIES  6

TRIPLE-COOKED CHIPS  6

MASHED POTATOES  6

CHEESY GARLIC SOURDOUGH  6

MAC & CHEESE  7

SLAW  5

PEPPERCORN SAUCE  5

CREAMY MUSHROOM SAUCE  5

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 – Vegetarian



PULLED BEEF RIBWICH

HALLOUMI & CHILLI JAM

MANGO SHRIMP PO' BOY

Sandos

SERVED WITH CRISPS AND SLAW

FRITES FILLET

27

Juicy sliced Angus beef fillet with crispy French fries, caramelised shallots, four-cheese melt, and luxurious chimichurri mayo on toasted Japanese milk bread.

HOT HONEY CRUNCH

25

Buttermilk fried chicken glazed in hot honey, topped with our four-cheese melt, crisp gem lettuce and sliced gherkins on crispy sourdough.

PULLED BEEF RIBWICH

27

Tender pulled beef layered with our four-cheese melt and caramelised onions on crispy sourdough. Served with a rich peppercorn gravy for dipping.

HALLOUMI & CHILLI JAM

24

Char-grilled halloumi layered with roasted red peppers, chilli jam and creamy salad. Served on toasted Japanese milk bread.

MANGO SHRIMP PO' BOY

26

Golden shrimp patty glazed with a vibrant mango-habanero chutney, layered with herb mayo, gem lettuce and melted cheese. Served on toasted Japanese milk bread.

Burgers

SERVED IN A TOASTED BUN WITH SKIN-ON FRIES AND SLAW

CRISPY CHICKEN

32

Crispy buttermilk fried chicken layered with a four-cheese melt, gherkins, and creamy salad.

ANGUS BEEF

35

Smashed Angus beef patties layered with caramelised onions, gherkins, melted American cheese, and burger sauce.

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FULL ENGLISH BREAKFAST



Brunch

FOR THE SWEETER SIDE OF BRUNCH, PLEASE SEE OUR DESSERTS.

FULL ENGLISH BREAKFAST 24

Fried eggs, tomatoes, beans, portobello mushrooms, chicken and lamb sausages, crispy smoked turkey rashers, potato hash and toasted sourdough.

VEGETARIAN BREAKFAST 22

Halloumi, fried eggs, tomatoes, beans, portobello mushrooms, crispy sweetcorn fritters, potato hash and toasted sourdough.

LAMB KOFTA SHAKSHUKA 22

Tender lamb kofta simmered in a spiced tomato, onion and garlic sauce, topped with poached eggs and crumbled feta, served with toasted sourdough.

THE ROYALE STACK 25

Toasted brioche bun stacked with juicy Angus beef patties, a fried egg, melted American cheese, crispy onions and a golden hash brown, finished with harissa ketchup and mayo.

BENEDICT RIB HASH 22

Tender, melt-in-the-mouth pulled beef short rib, served over crispy potato hash; finished with hollandaise and topped with poached eggs.

CAPRESE AVO TOAST 20

Toasted sourdough topped with smashed avocado, cherry tomatoes and grated Parmesan, finished with poached eggs and a pesto drizzle.

WILD MUSHROOM BRUSCHETTA 20

Crispy sourdough topped with creamy garlic herb mushrooms, finished with cherry tomatoes and fresh basil.

SWEETCORN FRITTER STACK 21

Crispy sweetcorn fritters layered with smashed avocado and grated Parmesan, topped with a fried egg.

ARABIC OMELETTE 20

Golden Arabic omelette with sautéed onions, tomatoes, cheese and coriander. Served with whipped labneh, zesty Arabic salsa and toasted sourdough.

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HONEY BUTTER FRENCH TOAST



Desserts

HONEY MANGO CHEESECAKE ✓ 14

Creamy honey and mango cheesecake on a ginger and coconut biscuit base, finished with a caramelised glaze and mango ice cream.

FRENCH TOAST ✓ 14

Thick brioche, dipped in cinnamon and vanilla batter, topped with honey butter and fresh berries. Served with vanilla bean ice cream.

BLACK FOREST CHEESECAKE ✓ 13

Black Forest cheesecake layered with Morello cherry compote and chocolate crumble. Served with vanilla bean ice cream.

DUBAI KUNAFI BROWNIE ✓ 18

Rich milk chocolate brownie layered with crispy pistachio kunafa, topped with silky chocolate sauce and Magnum ice cream, finished with gold leaf.

STICKY TOFFEE PUDDING ✓ 13

A warm, Medjool date-studded sponge, soaked in rich toffee sauce. Served with vanilla bean ice cream.

NUTELLA DOUGHNUTS ✓ 13

Golden mini doughnuts filled with warm, oozing Nutella. Served with vanilla bean ice cream.

MATILDA CAKE ✓ 13

Decadent chocolate fudge cake with a molten centre, finished with warm Belgian chocolate ganache.

GULAB JAMUN ✓ 13

Warm gulab jamun served with kulfi ice cream, finished with crushed pistachios.

ETON MESS ✓ 15

Creamy vanilla and strawberry gelato layered with crushed meringue, fresh strawberries and berry compote, topped with whipped cream.

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PEACH & RASPBERRY LEMONADE

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Mocktails

PEACH & RASPBERRY LEMONADE 12

Juicy peach and raspberry purée topped with sparkling lemonade for a bright, fruity finish.

MANGO SOLERO 13

Juicy mango, tropical pineapple, and creamy coconut blended together for a smooth, refreshing tropical finish.

GINGER LYCHEE COOLER 13

Fragrant lychee and fresh lime topped with ginger ale for a crisp, refreshing finish.

VIRGIN COLADA 12

Creamy coconut blended with tropical pineapple and finished with a swirl of whipped cream.

PEAR DROP 11

Sweet pear and fresh lemon shaken together for a nostalgic, candy-inspired finish.

CHERRY COLA 11

Sweet cherry and zesty lime topped with classic cola, served over ice.

ESPRESSO MARTINI 13

Rich espresso shaken with smooth caramel and coffee syrup, served chilled for a bold, indulgent finish.

PURPLE RAIN 12

Blueberry and lychee balanced with zesty lime, topped with sparkling lemonade for a vibrant, fruity finish.

KIWI KRUSH 12

Sweet kiwi and zesty lemon topped with sparkling lemonade, served over crushed ice.

CUBAN MOJITOS 12

Mint, zesty lime and sugar muddled over crushed ice, topped with soda water for a refreshing sweet and sour finish.

Available flavours:

CLASSIC  12

STRAWBERRY  12

MANGO & PASSION  12

RED BULL  14

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CHOCOLATE & COCONUT ICED LATTE

Lattes & Beverages

MATCHA & ICED LATTES ARE SERVED WITH OAT MILK AS STANDARD.
Alternative milk options available: soya, coconut, almond or whole milk.

MATCHA

Available hot or iced.

CLASSIC ✓	8
SPANISH ✓	8
POPCORN ✓	8
CHOCOLATE & COCONUT ✓	9
MANGO & HONEY ✓	9
STRAWBERRY & WHITE CHOCOLATE ✓	9

LATTES

Available hot or iced.

CLASSIC ✓	8
SPANISH ✓	8
POPCORN ✓	8
CHOCOLATE & COCONUT ✓	9
BANANA & CARAMEL ✓	9
STRAWBERRY & WHITE CHOCOLATE ✓	9

SOFT DRINKS

STILL WATER ✓	5
SPARKLING WATER ✓	5
COLA ✓	5
DIET COLA ✓	5
LEMONADE ✓	5
IRN-BRU ✓	5
RED BULL ✓	6

JUICES

APPLE ✓	6
ORANGE ✓	6
PINEAPPLE ✓	6

0% ABV

0% COBRA ✓	7
0% KOPPARBERG ✓ Strawberry & Lime	7

HOT DRINKS

CAPPUCCINO ✓	5
AMERICANO ✓	5
CAFÉ MOCHA ✓	5
ENGLISH TEA ✓	5
PEPPERMINT TEA ✓	5
GREEN TEA ✓	5
KARAK CHAI ✓	6
LUXURY HOT CHOCOLATE ✓	10
Belgian chocolate topped with whipped cream, strawberries, and chocolate shavings.	

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