

Breakfast Menu

Served until 11.45am

Please order and pay at the café counter

Farmer's Breakfast (GFo)	£14.25	Sausage Bap (GFo)	£6.50
2 farmhouse sausages, 2 rashers of dry cured bacon, 1 free range egg (fried, poached or scrambled), 2 hash browns, tomato, mushroom, Heinz baked beans, a round of toast and butter.		Bacon Bap (GFo)	£6.50
Little Farmer's Breakfast (GFo)	£10.95	Breakfast Bap (GFo)	£8.50
A farmhouse sausage, a rasher of dry cured bacon, free range egg (fried, poached or scrambled), hash brown, Heinz baked beans, round of toast & butter.		Farmhouse sausage, dry cured bacon, egg	
Gardener's Veggie Breakfast (v)	£11.95	Eggs on Toast (v) (GFo)	£6.50
2 vegetable croquettes, 2 hash browns, free range egg (fried, poached or scrambled), tomato, mushroom, Heinz baked beans, round of toast and butter.		Fried, Poached or Scrambled	
Extras		Beans on Toast (v) (GFo)	£5.95
sausage	£2.00	Toast & Butter (v) (GFo)	£3.50
egg	£1.50	with Strawberry Jam or Orange Marmalade	
baked beans	£1.50	Toasted Teacake & Butter (v)	£3.95
mushroom	£1.50	with Strawberry Jam or Orange Marmalade	
bacon	£2.00	Lower Clopton	
hash brown	£1.50	Warm Sausage Roll	£2.75
black pudding	£1.50		
tomato	£1.50		

Please note, we are unable to
substitute items on our menu.
However, please feel free to
add any extras

(v) - Vegetarian
(GFo) - Gluten Free option available

Allergen Advice:

Please inform us at the time of ordering if you are
catering for someone with allergies.

Full allergen information is available.

All made in a kitchen that uses cereals containing
gluten, celery, eggs, milk, mustard, peanuts,
sesame, soya beans, sulphur dioxide, tree nuts,
crustaceans, fish, molluscs.

We cook all our food to order and perfection takes time.
This means that you may wait 25 minutes or so for your breakfast

Over 95% of the ingredients used in our café are sourced from our farm shop,
make sure you pop in before you go

Lunch Menu

Please order and pay at the café counter

Hot Food served from 12 midday to 3.30pm

Bacon Bap (GFo) £6.50

Sausage Bap (GFo) £6.50

Lower Clopton

Warm Sausage Roll £2.75

Hot Sandwiches (GFo)

Our hot sandwiches are made using white or brown bread and are served with salad

Brie & Cranberry Sauce £9.50

Bacon, Lettuce & Tomato £10.95

Bacon, Brie & Cranberry Sauce £10.95

Steak, Red Onion Marmalade with £12.95

**Harrogate Blue
or Cheddar Cheese**

Quiche of the Day (v) £10.25

Our quiche is made using non gluten containing ingredients. Served warm with coleslaw and salad.

Clopton Loaded Burger £16.50

A 6oz burger made with our own beef, bacon, Lincolnshire smoked poacher cheddar, red onion marmalade and salad in a brioche bun, served with coleslaw and chips

Fish & Chips £16.95

Local ale battered haddock served with garden peas, tartare sauce and chips

Sides

Chips £3.50

Side Salad £2.50

Mug of Soup £4.50

Baked Beans £1.50

Garden Peas £1.50

Bread & Butter £2.00

Kids Meals

Breaded Chicken Strips £7.50

served with garden peas or baked beans and chips

Farmhouse Sausage £7.50

served with garden peas or baked beans and chips

(v) - Vegetarian
(GFo) - Gluten Free option available

Allergen Advice:

Please inform us at the time of ordering if you are catering for someone with allergies.

Full allergen information is available.

All made in a kitchen that uses cereals containing gluten, celery, eggs, milk, mustard, peanuts, sesame, soya beans, sulphur dioxide, tree nuts, crustaceans, fish, molluscs.

We cook all our food to order and perfection takes time.

This means that you may wait 25 minutes or so for your meal.

Over 95% of the ingredients used in our café are sourced from our farm shop,
make sure you pop in before you go

Afternoon Menu

Please order and pay at the café counter

Served from 12 midday until half an hour before closing

Soup of the Day (v) (GFo) £8.95

served with white bread, brown bread

cheese scone alternative £1.50

Cold Sandwiches (GFo)

made using white or brown bread and served with salad and Pipers crisps

Egg Mayonnaise (v) £8.50

Mature Cheddar &

Tomato (v) £8.50

Tuna Mayonnaise (v) £8.95

Traditional Ham &

Sweet Apple Chutney £8.95

Turkey & Cranberry Sauce £8.95

Beef & Horseradish £8.95

add a cup of soup £4.50

(v) - Vegetarian

(GFo) - Gluten Free option available

Little Farmers Lunchbox (GFo) £7.50

Sandwich, choose from

- Cheese (v)
- Tuna Mayonnaise (v)
- Traditional Ham

Pipers Crisps

Brownie or Polly's Pantry Biscuit

Drink, choose from

- Squash (orange or blackcurrant)
- Apple Juice
- Milk

Allergen Advice:

Please inform us at the time of ordering if you are catering for someone with allergies.

Full allergen information is available.

All made in a kitchen that uses cereals containing gluten, celery, eggs, milk, mustard, peanuts, sesame, soya beans, sulphur dioxide, tree nuts, crustaceans, fish, molluscs.

Served from 12 midday to 4pm

Afternoon Tea

£20.95 per person

A selection of finger sandwiches, scone with jam and clotted cream and sweet treats served on a tiered stand with a pot of tea/americano coffee

Must be pre-booked at least a day in advance.

A deposit of £10.00 per person will be taken at the time of booking.

Drinks

Served all day

Please order and pay at the café counter

Our coffees are made using whole milk.
If you would like semi skimmed please ask.

Americano		£3.75
Cappuccino		£4.15
Latte		£4.15
Flat White		£3.95
Mocha		£4.25
Double Espresso		£3.25
Dairy Free Milk (oat, soya)		£0.35
Syrup Shot		£0.60
(Vanilla, Caramel, Hazelnut)		
Hot Chocolate	Small	£2.95
	Large	£4.25
Cream and Marshmallows		£0.95
Babyccino		£1.75

Teas

Miles Tea West Country Original
Miles Tea Decaffeinated
Miles Tea Earl Grey
Miles Green Tea
Summerdown Mint Tea

Pot for one	£3.50
Pot for two	£5.95

Lower Clopton Apple Juice	£3.50
Eager Orange Juice	£3.50
Milk	£1.75
Squash (Orange or Blackcurrant)	£1.00
Blenheim Water (Still or Sparkling)	£2.70
Frappes	£3.95
Strawberry, Chocolate, Vanilla, Caramel, Banana	
Belvoir Elderflower Lemonade	£3.00
Fentimans	£3.75
Cola, Cherry Cola, Ginger Beer, Dandelion & Burdock	
Luscombes	£3.75
Sicilian Lemonade	
Gusto Slim Cola	£3.75

Half Penny Green Wines

by the glass/bottle	£6.25/£17.50
Medium Dry White	
Red	

Ale	£4.95
Hook Norton, Old Hooky 500ml	
Lager	£4.95
Hook Norton, Ironstone 500ml	
Cider	£4.95
Hogans, Medium or Dry 500ml	

Cakes

Served all day

Please order and pay at the café counter

Excluding the toasted teacake

All our cakes, tarts,
traybakes, cookies, scones
and cheesecake are all
made here by us

Slice of Sponge Cake £4.50

Please see our café counter

Sponge cake made using £3.95
non gluten containing ingredients

Slice of Loaf Cake £3.95

Please see our café counter

Bakewell Tart £3.95

Treacle Tart £3.95

Eccles Cake £2.95

Millionaire £3.95

Brownie £3.95

Tiffin £3.95

Crumble Slice £3.95

Flapjack £3.95

Large Cookie £2.50

Toasted Teacake £3.95
with butter, strawberry jam or marmalade

Cheesecake £4.50

Please ask a member of staff
for the choice of flavours

(Gluten free scones available)

Cheese Scone £4.25
with butter

Fruit or Plain Scone £3.95
with butter & jam

add clotted cream £1.50

Savoury Tea £7.50

A pot of tea served with a cheese scone,
cheddar and red onion marmalade.

Cream Tea £6.95

A pot of tea served with either a
fruit or plain scone, butter,
strawberry jam and clotted cream.

Allergen Advice:

Please inform us at the time of ordering if you are
catering for someone with allergies.

Full allergen information is available.

All made in a kitchen that uses cereals containing
gluten, celery, eggs, milk, mustard, peanuts,
sesame, soya beans, sulphur dioxide, tree nuts,
crustaceans, fish, molluscs.





Welcome to

Lower Clopton Farm Shop & Cafe

We are situated on a 211 acre farm,
where we rear lamb, cattle and Christmas turkeys,
alongside growing arable crops.
The bacon on your breakfast is cured by our butchers,
who also make all our sausages,
with pork reared by Barry Hall at Admington or Mr Ball, Bromsgrove.
All the eggs used and sold here are free range
and are either from our own hens
or those of Bruces at Wilmcote, Stratford upon Avon

Lower Clopton through the seasons

February-we open up our lambing sheds to the public for 2 days,
so that you can come and visit our lambs
and perhaps even see one being born

June/July /August-we have pick your own soft fruits

October-pick your own pumpkins

November/December-order your free range turkey,
reared here from a day old chicks that arrive at the start of June,
are fed on a quality cereal based diet
and allowed to roam and forage free range in our fields.

