

Breakfast Menu

Served until 12.00 midday

Please order and pay at the café counter

Farmer's Breakfast (GFo)	£14.95	Sausage Bap (GFo)	£7.50
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)	£7.50
Little Farmer's Breakfast (GFo)	£10.95	Breakfast Bap (GFo)	£9.50
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	Full Farmers Bap (GFo)	£12.00
2 vegetable croquettes, 2 hash browns, free range egg (fried, poached or scrambled), hash brown, Heinz baked beans, round of toast & butter		Farmhouse sausage, dry cured bacon, black pudding, hash brown, mushroom and egg in a large bap	
Eggs Benedict	£11.95	Eggs on Toast (v) (GFo)	£7.25
2 poached eggs on a toasted muffin with dry cured bacon and hollandaise sauce		Fried, Poached or Scrambled	
Eggs Royale	£13.50	Beans on Toast (v) (GFo)	£6.50
2 poached eggs on a toasted muffin with smoked salmon and hollandaise sauce		Toast & Butter (v) (GFo)	£3.50
		with Strawberry Jam or Orange Marmalade	
		Toasted Teacake & Butter (v)	£4.25
		with Strawberry Jam or Orange Marmalade	

Extras

sausage	£2.25	bacon	£2.25
egg	£1.50	hash brown	£2.00
baked beans	£1.50	black pudding	£1.50
mushroom	£1.50	tomato	£1.50
fried bread	£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

Served from 12 midday to 4pm (3.30pm on Saturdays)

Soup of the Day (v) (GFo) £8.95
served with white or brown bread

cheese scone alternative £1.50

Quiche of the Day (v) £12.25

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

Butcher's Sausage of the Day £16.95
served with buttered mash potato, seasonal vegetables and onion gravy

Clopton Loaded Burger £18.50
A 6oz burger made with our own beef, bacon, Lincolnshire smoked poacher cheddar, burger sauce, pickled cucumber and salad in a brioche bun, served with coleslaw and chips

Add an extra burger £2.50

Fish & Chips £18.95
Local ale battered haddock served with crushed peas, tartare sauce and chips

Smoked Gammon Chop £18.95
Smoked dry cured gammon chop served with duck egg, crushed peas and chips

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

Please take a look at our Specials Board

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

Sides

Chips	£4.00
Side Salad	£4.00
Coleslaw	£2.50
Mug of Soup	£4.50
Baked Beans	£1.50
Garden Peas	£1.50
Garlic Bread	£3.00
Bread & Butter	£2.00

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

Bacon Bap (GFo)	£7.50	Cold Sandwiches (GFo)	
Sausage Bap (GFo)	£7.50	made using white or brown bread and served with salad and Pipers crisps	
Lower Clopton			
Warm Sausage Roll	£2.75	Egg Mayonnaise (v)	£8.50
		Mature Cheddar & Tomato (v)	£8.50
Hot Sandwiches (GFo)		Tuna Mayonnaise	£8.95
Our hot sandwiches are made using white or brown bread and served with salad		Traditional Ham &	
Brie & Cranberry Sauce (v)	£9.50	Sweet Apple Chutney	£8.95
Bacon, Lettuce & Tomato	£10.95	Turkey & Cranberry Sauce	£8.95
Bacon, Brie & Cranberry Sauce	£10.95	Beef & Horseradish	£8.95
Steak & Red Onion Marmalade	£12.95	add a cup of soup	£4.50
with Harrogate Blue or Cheddar Cheese			
Chicken Club	£14.95		
chicken breast, bacon, fried egg, tomato, lettuce and peppered mayonnaise			

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

Kids Menu

Breaded Chicken Strips	£7.50	Little Farmers Lunchbox (GFo)	£7.50
served with garden peas or baked beans and chips or mashed potato		Sandwich, choose from	
		- Cheese (v)	
Farmhouse Sausage	£7.50	- Tuna Mayonnaise	
served with garden peas or baked beans and chips or mashed potato		- Traditional Ham	
		Pipers Crisps	
Macaroni Cheese (v)	£7.50	Brownie or Gluten Free Cookie	
served with garlic bread		Drink, choose from	
		- Squash (orange or blackcurrant)	
		- Apple Juice	
		- Milk	

Afternoon Tea

£22.95 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 or 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

Apple Juice £3.50

Orange Juice £3.50

Milk £1.75

Squash (Orange or Blackcurrant) £1.00

Blenheim Water (Still or Sparkling) £2.70

Frappes £4.25

Strawberry, Chocolate,
Vanilla, Caramel, Banana

Belvoir Elderflower Lemonade £3.00

Fentimans £3.75

Cola, Cherry Cola, Ginger Beer,
Dandelion & Burdock

Luscombes £3.50

Sicilian Lemonade

Gusto Slim Cola £3.75

Half Penny Green Wines £6.25/£17.50

by the glass/bottle

Medium Dry White or Red

Ale

Hook Norton, Old Hooky 500ml £4.95

Old Hooky Zero 500ml £4.70

Lager £4.50

Hawkstone Premium 330ml £4.25

Hawkstone Zero 330ml

Cider

Hayles Medium 500ml £4.95

Hayles Zero 500ml £4.70

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 or americano coffee served
with a cheese scone, cheddar and red
onion marmalade.

Cream Tea £6.95

A pot of tea or americano 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, 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 - pick your own cherries

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.

