

farmshop
restaurant & cafe

Shop and Dine set menu

Starters

Farmshop sausage roll

Tomato and basil soup, sourdough (pb)

Smoked mozzarella bites, chilli jam (v)

Garlic flatbread, cheese (v)

Mains

Chicken caesar, baby gem

Fish and chips

Bean stew, giant couscous, coconut yogurt (pb)

Double cheeseburger

Plant based burger

Desserts

Sticky toffee pudding

Brownie

Farmshop apple pie, ice cream

Farmshop by Soho House & Co. There is a discretionary 12.5% service charge added to the bill.
All the above prices are inclusive of VAT.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Focaccia with
Olive Oil &
Balsamic 5

LA TUA PASTA

AT BICESTER VILLAGE

Mixed
Sicilian
Olives 4

ANTIPASTI

Truffle Mini-Crochettes (v) filled with truffle & ricotta cheese	8
Tomato & Mozzarella Mini-Crochettes (v) with tomato dip	8
Pan-fried wild mushrooms with Gorgonzola Dolce on freshly baked Focaccia toast	10
Caprese Salad sliced tomato and buffalo mozzarella, on a bed of rocket drizzled with a balsamic glaze	12
Chili and Garlic King Prawns A classic Venetian appetizer	12
Italian charcuterie board for two	20

PRIMI

Try our multi-award-winning pasta, made fresh every day in our London based Pastificio.

Mint & Ricotta filled Mezzelune Pasta (v) with parmesan fondue & peas	17
Spinach Ravioli (ve) with sage-infused plant butter	14
✦ Black Truffle & Ricotta Tortelloni (v) with creamy mushroom sauce	18
✦ Devonshire Crab & Mascarpone Tortelloni charcoal pasta with basil & chilli emulsion	20
✦ Tomato & Mozzarella Tortelloni (v) with tomato sauce and a basil emulsion	17
✦ Tagliatelle Ragu di Manzo with slow-cooked beef shin ragu	17
Rigatoni alla Gricia crispy pork guanciale, pecorino cheese & black pepper	16
Tonnarelli con Gamberi with prawns and cherry tomatoes within prawn bisque sauce	20
Gluten-free Gnocchi option available (ve)	
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Cotolette Di Pollo (h) breaded chicken breast with a summer salad	18
Sicilian Chicken (h) cooked with lemon, mushroom & rosemary served with mixed salad	18

PIZZA

Made in the UK using 'live' sourdough and Italian '00' flour, which provides a balance of flavour.

Margherita (v) tomato, mozzarella, parmesan, fresh basil	14
Quattro Formaggi Gorgonzola, mozzarella, parmesan, taleggio	17
Calabrian tomato, mozzarella, burrata, nduja paste	18
Napoletana tomato, mozzarella, anchovies, olives, capers	16
Funghi (v) tomato, mozzarella, mushrooms	16
Prosciutto Crudo e Rucola tomato, mozzarella, prosciutto crudo, rocket, parmesan shavings, fresh basil	18

Extra toppings, each:

mushrooms, truffle oil, olives, onions, anchovies, rocket, parmesan shavings	2
nduja, prosciutto crudo, guanciale	3
burrata	4

INSALATE

Chicken Caesar Salad crispy pork guanciale, croutons, creamy dressing & parmesan shavings	16
Trofie Pasta Salad with cherry tomatoes, pesto, buffalo mozzarella & pumpkin seeds	16
Burrata Tomato Salad fresh burrata, mixed leaves, cherry tomatoes with a drizzled basil emulsion	15

SIDES

Truffle & Parmesan Fries	6
Rocket & Cherry Tomato Salad	5
Seasonal Greens	5

Be sure to tag us on Instagram
@latuapasta #latuapasta #bicestervillage

A discretionary 12.5% service charge will be added to your bill. Please advise your server if you have any allergies or dietary requirements.

✦ Available at our Deli Shop for take-away. (v) - Suitable for vegetarians. (ve) - Suitable for vegans (h) - Halal chicken.

Vegan and Vegetarian suitable products are not produced with dedicated equipment.

LA TUA PASTA

AT BICESTER VILLAGE

COFFEE & TEA

Espresso	2.5	Hot Chocolate	4
Macchiato	3	Mocha	4
Americano	3.5	Amaretto Italian Coffee	6
Cappuccino	3.5	Varieties of Teas	3
Flat White	3.5	Milk alternatives: Oat	
Latte	3.5		

PASTRIES

Croissant	3.5
Pain au chocolat	4
Pain au raisin	4
Croissant aux amandes	4
Chausson aux pommes	5

LA TUA PASTA

AT BICESTER VILLAGE

DOLCI

Sicilian Lemon Tart sweet pastry base, lemon cream and Italian meringue	8
Tiramisu (v) freshly made in-house	8
Hazelnut Bomboloni (v) with vanilla ice cream	7
Saffron Poached Pear with strawberry sorbet	8
Pistachio & White Chocolate Bomboloni (v) with pistachio ice cream	7
Speculoos Bomboloni (ve)	6
Affogato (v)	5
Salted Chocolate Caramel Brownie with vanilla ice cream	8

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(v) - suitable for vegetarians · (ve) - suitable for vegans.

虾片 Prawn Crackers..... 2.95

头盘 STARTERS

马来西亚沙爹鸡串 Chargrilled Chicken Satay 🍢 ---- 7.50

Chargrilled to perfection and served with peanut sauce

香脆芥末虾 Crispy Wasabi Prawns ----- 10.95

Deep-fried prawns tossed in wasabi sauce

山水风味炸鱿鱼 Shan Shui Calamari ----- 9.95

Deep-fried seasoned squid in a soy, coriander and oyster sauce

鸡肉锅贴 Pan-fried Gyoza ----- 6.50

Chicken-stuffed gyoza pan-fried till golden brown

斋春卷 Vegetables Spring Rolls (V) ----- 4.95

Crispy spring roll stuff with mixed vegetables

点心 DIM SUM

鸡虾烧卖 Chicken and Prawn Siu Mai ----- 4.95

翡翠饺子(蔬菜) Vegetable Dumplings (V) ----- 4.50

小笼包 Xiao Long Bao ----- 4.95

虾饺 Prawn Dumplings ----- 5.00

麻辣虾肠粉 Mala Prawn Cheong Fun 🍢 ----- 5.95

鸡肉叉烧包 Chicken Char Siew Bao ----- 5.50

主食 MAINS

山水大虾炒饭 Shan Shui King Prawns Fried Rice ----- 14.95

Wok-fried rice with king prawns

海鲜炒乌冬面 Wok-fried Seafood Udon Noodles 🍢 ----- 14.95

Wok-fried Udon noodles flash fried with prawns, mussels and squid

香爆牛肉炒米粉 Wok-fried Beef Vermicelli ----- 14.95

Wok-fried vermicelli flash fried with tender beef slices

熏鸡肉炒米粉 Tender Chicken Fried Vermicelli ----- 13.95

Wok-fried vermicelli with hickory wood smoked chicken

广东蔬菜炒乌冬面 Canton Vegetable Fried Udon Noodles (V) 🍢 - 12.50

Fried Udon noodles with a mixed garden selection

鸡肉上汤面 Chicken Noodles in Superior Soup ----- 12.95

Wheat egg noodles and chicken in superior soup

上海葱油面 (鲜虾/时菜) Chef Li's Spring Onion Noodles---- 15.50/12.95
(Prawns Or Vegetables)

Wheat egg noodles with charred spring onions, sesame oil and white pepper

印尼炒饭 Nasi Goreng Istimewa 🍢 ----- 15.50

Indonesian shrimp fried rice with chicken satay and XO sambal chilli

咖喱鸡/咖喱什菜 Slow-cooked Curry ----- 12.95
(Chicken or Vegetable)

Slow-cooked rich coconut curry with either chicken or vegetable

香脆炸鸡 Southeast Asian Fried Chicken 🍢 ----- 12.95

Deep-fried, mustard marinated chicken served with plum and chilli sauce

泰式香煎鲈鱼片 Pan-fried Sea Bass Fillet 🍢 ----- 13.95

Sea bass seared to perfection and served with Thai style chilli sauce

炒三鲜 Wok-fried Trio of Seafood 🍢 ----- 14.95

Squid, mussels, and prawns flash-fried in ginger and soybean past

菠菜豆腐 Tofu Spinach (V) ----- 9.95

Egg Tofu and spinach laced with homemade soybean paste

姜葱牛肉 Wok-fried Ginger Beef ----- 13.95

Beef slices flash fried in oyster sauce, ginger and spring onions

沙拉 SALADS

青瓜鲜虾沙拉 Summer Prawn & Cucumber Salad ----- 8.95

Freshly blanched prawns with a cucumber salad, citrus lime and plum dressing

芒果鸡肉沙拉 Hutong Chicken and Mango Salad ----- 9.95

Chicken tossed with mango, cabbage, carrots and fine beans in a sesame soy dressing

配菜 SIDES

时蔬 Seasonal Greens----- 6.95

上海凉拌黄瓜 Zesty Cucumber Salad (V) ----- 4.95

米饭 Steamed Jasmine Rice ----- 3.95

甜品 DESSERTS

雪糕糯米糍 Japanese Mochi Ice-cream Trio (chocolate, mango coconut) ----- 5.50

饭店

SHAN SHUI 山水

饭店

软饮 SOFT DRINKS

Filtered Still Water 过滤水	3.20
Filtered Sparkling Water 过滤汽泡水	3.20
Soda Water 苏打水	2.50
Tonic Water 奎宁水	2.50
Coke (330ml) 可口可乐	3.50
Diet Coke (330ml) 建宜可乐	3.50
Lemonade (330ml) 柠檬味汽水	3.50

果汁 JUICES 3.50

Pineapple 凤梨汁
Apple 苹果汁
Orange 橙汁
Passion Fruit 百香果汁
Lychee 荔枝汁

白酒 WHITE WINE

Bottle 750ml / Glass 175ml

Trebbiano Di Terre, 2019 Locanda De Luca.	19.95 / 5.75
Mixed grapes packed, fruitier on palate, refreshing and mid weight mouth feel.	
Pinot Grigio Casa Lia, 2019 Curico.	22.45 / 6.20
Light, fresh and breezy, ripe flavours, pale colour burnish of grape skins.	
Sauvignon Blanc, Awatere River V 2019 Marlborough	26.75/ 7.50
Bright pale straw, ripe passion fruit aromas, zesty and crispy and a mineral line.	

玫瑰酒 ROSE

Bottle 750ml / Glass 175ml

Paradis Rose, Granache 2019 Domaine Preignes Le Vieux
26.90 / 6.90
Crispy, light and fruity crème de la crème of roses.

啤酒 BEER

Tiger (330ml)	5.50
Tsingtao (330ml)	5.50

茶 TEA 3.50

Jasmine 茉莉花茶
Fog Green 云雾茶
Mint Rose 薄荷玫瑰
Genmaicha 玄米茶
Honey Orchid 蜜姬茶
King Ginseng Oolong 人参乌龙茶

红酒 RED WINE

Bottle 750ml / Glass 175ml

Sangiovese Di Rubicone, 2019 Locanda Luca.	22.95 / 5.95
Ripe cherries, stewed juices variety of Tuscany.	
Montepulciano D'abruzzo, 2018 Bajo, Ilauri.	24.25 / 6.75
Slightly smoky, red meat flavours, dark fruits, great on its own.	
Malbec Casa Juanita, 2018 Mendoza	26.95 / 7.65
Red berry nose, back up with chocolate and vanilla notes, fleshy fruit ripe long finish.	

汽泡酒 SPARKLING WINE

Bottle 750ml / Glass 175ml

Millesimato. Brut Spumante 2019 Porta Leone	27.95 / 6.95
Ripe apples and pears on the nose, with lemon zest cleaner finish.	

