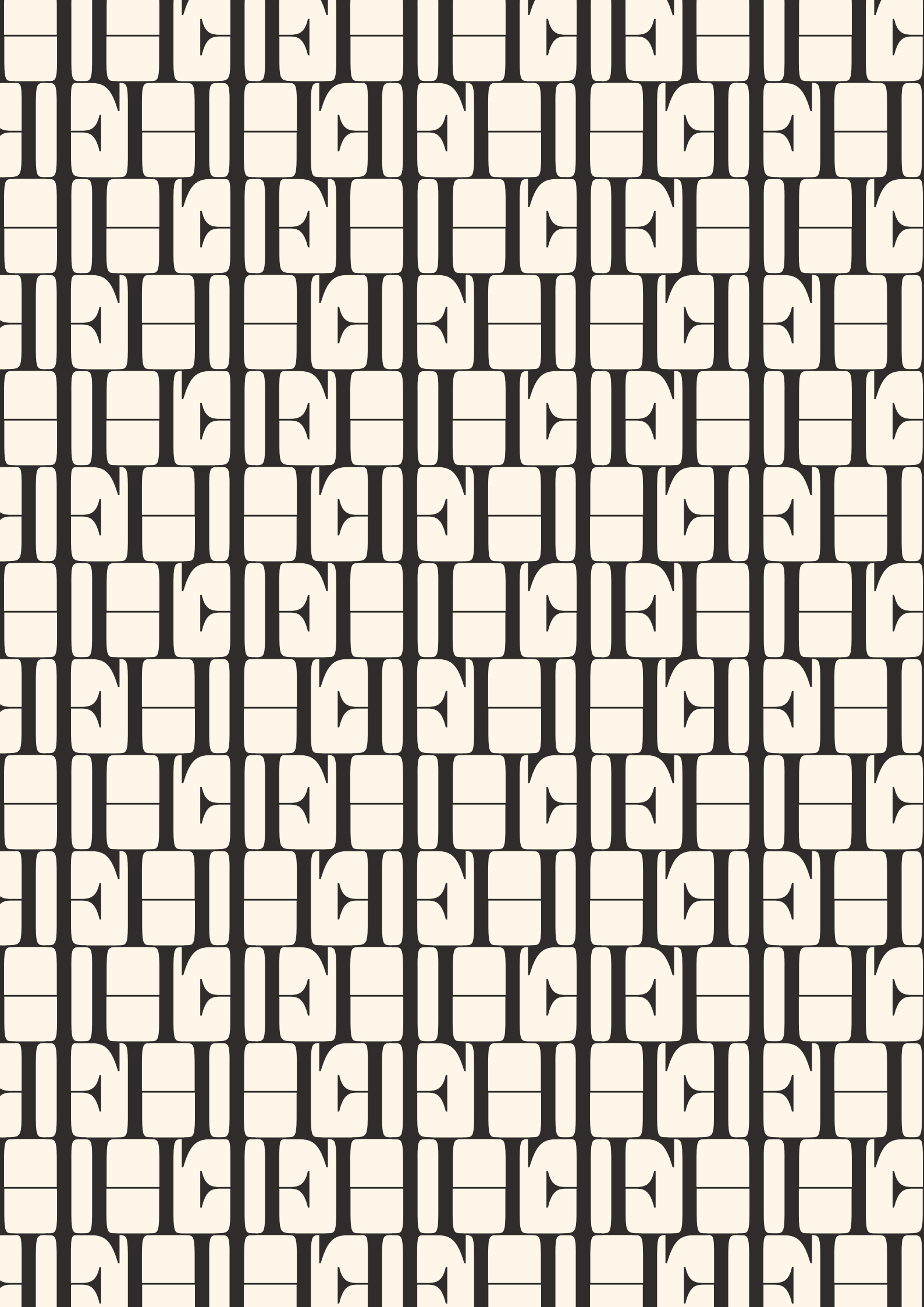


FH
THE FARMHOUSE
B I S T R O

*Where elegance meets ease, food meets soul,
and moments become memories.*





Your Experience is Our Greatest Celebration.

Our story starts from humble beginnings in 2008 with the original Farmhouse, a family-run restaurant built on a love for exceptional food and warm hospitality. That dedication to great food and thoughtful service remains at the heart of everything we do.

The Farmhouse Bistro at Selfridges marks a vibrant new chapter, where refined comfort, modern flair, and Asian-fusion influences meet in a relaxed and effortlessly stylish setting. Every dish is crafted with care, combining bold flavours with an eye for beautiful presentation.

And this is only the beginning. With plans to bring The Farmhouse experience across the UK, we are creating spaces where unforgettable food feels effortless and there is no finer place to start than Selfridges Birmingham.

Kiwi Krush



Peach & Raspberry Lemonade



Mango Solero



Mocktails

PEACH & RASPBERRY LEMONADE *v* 12

Allergens: None declared

Peach and raspberry purée, mixed with zesty lemon and sparkling lemonade, for a fruity refreshment.

GINGER LYCHEE COOLER *v* 13

Allergens: None declared

Muddled lychee, zesty lime, balanced with a fiery kick of ginger ale, for a refreshingly bold mocktail.

VIRGIN COLADA *v* 12

Allergens: Milk, Gluten

Creamy coconut, sweet pineapple, a splash of cream; topped with whipped cream for a tropical delight.

PEAR DROP *v* 11

Allergens: None declared

A blend of pear drop candy, luscious pear syrup, and lemon, for a sweet and tangy finish.

KIWI KRUSH *v* 12

Allergens: None declared

Fresh kiwi, kiwi syrup, and lemon juice; muddled with crushed ice and topped with sparkling lemonade.

MANGO SOLERO *v* 12

Allergens: Milk

A luscious blend of fresh mango, pineapple, and coconut, for a silky smooth tropical refreshment.

CHERRY COLA *v* 11

Allergens: None declared

Tart cherry syrup, fresh lime juice, and cola shaken over ice, for a sweet, sharp, and citrus twist.

GOLDEN MONKEY *v* 13

Allergens: Gluten

A creamy blend of milk, banana purée, and spiced chai, poured over crushed ice, for a smooth finish.

CUBAN MOJITO *v* 12

Allergens: None declared

Classic / Strawberry / Mango

Strawberries & Cream Iced Matcha

Banana & Caramel Iced Matcha

Milk Chocolate & Coconut Iced Matcha



Lattes

ICED MATCHA LATTES

9

A velvety blend of matcha, poured over ice, delivering a refreshing and smooth pick-me-up.

Choose one of the following flavours:

CLASSIC *v*

Allergens: Milk

MILK CHOCOLATE & COCONUT *v*

Allergens: Milk, Soya

BANANA & CARAMEL *v*

Allergens: Milk

STRAWBERRIES & CREAM *v*

Allergens: Milk

HOT LATTES

BLUE SAPPHIRE *v*

8

Allergens: Milk

Espresso, creamy steamed milk, and butterfly pea flower.

SPANISH SUNRISE *v*

8

Allergens: Milk

Espresso, creamy steamed milk, with a touch of turmeric and sweet condensed milk.

PINK VELVET *v*

8

Allergens: Milk

Espresso, topped with creamy steamed pink velvet milk.

CARAMEL POPCORN *v*

8

Allergens: Milk

Espresso, topped with frothy popcorn-flavoured milk.

Cappuccino & Matilda Cake



Beverages

SOFT DRINKS

STILL WATER 5

SPARKLING WATER 5

KOLA 5

DIET KOLA 5

LEMONADE 5

RED BULL 6

HOT DRINKS

*Accompanied by a macaron.
Allergens: Egg, Tree Nuts*

ENGLISH TEA 5

CAPPUCCINO 5

LATTE 5

AMERICANO 5

KARAK CHAI 5
Made with Farmhouse spice blend

HOT CHOCOLATE 10
Made with Belgian chocolate

Cold Pressed Juices

WILDFIRE v 9

Apple, Beetroot, Celery

Purifies, revitalises, and restores inner balance.

EMERALD v 9

Apple, Cucumber, Kale

Keeps you refreshed, balanced, and glowing.

CLARITY v 9

Apple, Carrot, Mint

Restores harmony, clarity, and calm energy.

Dynamite Shrimp



Small Plates

BEEF SHORT RIBS 16

Allergens: Sesame, Mustard, Gluten, Soya

Slow-braised, melt-in-your-mouth beef short ribs, smothered in rich, smoky Bombay BBQ sauce for an irresistibly indulgent finish.

DYNAMITE SHRIMP 16

Allergens: Sesame, Crustaceans (Prawns), Milk, Egg, Mustard, Celery, Sulphites

Golden crispy shrimp, tossed in our signature spicy dynamite sauce. A perfect fusion of heat, crunch, and flavour.

LAMB CUTLETS 15

Allergens: Milk, Celery, Mustard, Gluten, Sulphites, Soya

Chargrilled New Zealand lamb cutlets, infused with our aromatic spice blend, delivering smoky tenderness in every bite.

BANG BANG CHICKEN 16

Allergens: Sesame, Gluten, Celery, Soya, Egg, Mustard

Crispy golden chicken strips, glazed in our signature Bang Bang sauce.

GYOZA ROULETTE 15

Allergens: Gluten, Sesame, Soya

A vibrant medley of chicken, lamb, and vegetable gyoza in a colourful pastry, served with sesame dipping sauce.

MAC & CHEESE CROQUETTES 13

Allergens: Milk, Gluten, Egg

Golden croquettes, bursting with creamy macaroni cheese filling.

NACHOS (For Two) 18

Allergens: Milk

Loaded nachos layered with chicken tikka, jalapeños, and melted mozzarella; served with harissa ketchup and creamy guacamole.

Frites Fillet Sando & Classic Mojito



Sandos

SERVED ON TOASTED JAPANESE MILK BREAD
WITH HAND-COOKED CRISPS & SALAD

FRITES FILLET

24

Allergens: Gluten, Milk, Egg, Mustard, Sulphites

Juicy sliced steak, with crispy French fries, caramelised beef shallots, melted cheese, and luxurious chimichurri mayo.

PULLED BEEF RIBWICH

24

Allergens: Milk, Celery, Gluten, Soya

Tender pulled beef, layered with melted cheese, caramelised onions, and served with a rich peppercorn gravy for dipping.

HOT HONEY CRUNCH

22

Allergens: Milk, Egg, Mustard, Gluten, Celery, Soya

Buttermilk fried chicken, glazed in hot honey mayo with melted cheese, gem lettuce, and sliced gherkins for the perfect harmony.

MANGO-SHRIMP PO' BOY

24

Allergens: Milk, Crustaceans (Shrimp), Egg, Gluten, Mustard, Celery

Golden shrimp patty, glazed with a vibrant mango-habanero chutney, layered with mint mayo gem lettuce, melted cheese, and crispy fried onions.

HALLOUMI & CHILLI JAM *v*

22

Allergens: Milk, Egg, Gluten, Mustard

Crispy smashed sweetcorn fritter, stacked with grilled halloumi, glazed in sweet chilli jam, layered with gem lettuce, and finished with a cooling garlic mayo.

Indian Fish And Chips



Large Plates

BOMBAY BADBOY 35

Allergens: Soya, Gluten, Milk, Egg, Celery, Soya, Mustard

Sirloin steak, coated in our signature Bombay sauce, served with Farmhouse chips and creamy slaw.

PARMESAN CHICKEN 35

Allergens: Gluten, Milk, Sulphites, Egg, Mustard, Soya

Crispy chicken breast topped with grilled mozzarella, chipotle sauce. Served with Farmhouse chips and creamy slaw.

CHICKEN CHILLI MAC 35

Allergens: Gluten, Milk, Sulphites, Egg, Mustard, Soya

Grilled chicken, coated in our signature Bombay badboy sauce, mac cheese; served with Farmhouse chips and creamy slaw.

INDIAN FISH AND CHIPS 35

Allergens: Gluten, Egg, Mustard, Milk, Fish, Celery

Crispy spiced cod-fillet, served with Farmhouse chips and creamy slaw. A bold Indian twist on tradition.

CAESAR SALAD 24

Allergens: Gluten, Fish, Mustard, Milk, Tree Nuts, Egg

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 BEEF PRAWNS HALLOUMI

Allergens: Prawn: Crustaceans, Halloumi: Milk

SIDES

CHEESY GARLIC BREAD v 6

Allergens: Gluten, Milk

FARMHOUSE CHIPS v 6

Allergens: Milk, Egg, Gluten, Mustard, Celery

FRENCH FRIES v 5

Allergens: Gluten

POTATO HASH v 7

Allergens: None declared

CREAMY SLAW v 5

Allergens: Egg, Sulphites

MAC & CHEESE v 6

Allergens: Gluten, Milk

Arabic Omelette



Brunch

Available daily from 10am-2pm

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

THE FULL ENGLISH BREAKFAST 24

Allergens: Egg, Milk, Gluten, Sulphites

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

LAMB KOFTA SHAKSHUKA 22

Allergens: Milk, Egg, Sulphites, Soya, Gluten

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

THE ROYALE STACK 20

Allergens: Gluten, Milk, Egg, Mustard, Soya

Toasted English muffin, layered with a juicy wagyu beef patty, fried egg, melted American cheese, crispy onions, and garlic-herb mayo. Served with golden hash browns and harissa ketchup.

CAPRESE AVO TOAST ^v 20

Allergens: Gluten, Egg, Milk, Sulphites, Soya

Sourdough topped with smashed avocado, heritage tomatoes, buffalo mozzarella, finished with poached eggs and pesto drizzle.

BENEDICT RIB HASH 22

Allergens: Egg, Milk, Celery, Sulphites, Soya

Tender, melt-in-your-mouth pulled beef short rib, served over crispy potato hash; finished with gherkin-dill hollandaise and topped with a poached egg.

SMOKED SALMON FRITTER 22

Allergens: Gluten, Milk, Egg, Fish

Crispy sweetcorn fritter, topped with cream cheese, silky smoked salmon, and a poached egg.

ARABIC OMELETTE ^v 20

Allergens: Egg, Milk, Sulphites, Celery, Gluten

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



Kunafa Magnum Brownie

Desserts

KUNAFI MAGNUM BROWNIE *v* 18

Allergens: Soya, Egg, Milk, Gluten, Tree Nuts, Sesame, Sulphites

Crisp pistachio kunafa pastry and molten brownie, layered with silky chocolate and a gold leaf magnum.

SICILIAN LEMON CHEESECAKE *v* 13

Allergens: Gluten, Milk, Egg

Silky cheesecake, infused with zesty Sicilian lemons, paired with vanilla bean ice cream, for a refreshing, elegant finish.

BLACK FOREST PANCAKES *v* 14

Allergens: Gluten, Egg, Milk, Soya

Fluffy pancakes, layered with Black Forest coulis, Belgian chocolate drizzle, Maraschino cherries and served with vanilla bean ice cream.

SALTED CARAMEL TRES LECHES *v* 14

Allergens: Egg, Gluten, Milk, Soya, Sulphites

Soft milk-soaked sponge, layered with caramel cream, drizzled in golden salted caramel, and finished with delicate sea salt.

HONEY BUTTER FRENCH TOAST *v* 13

Allergens: Milk, Egg, Gluten

Thick brioche bread, dipped in cinnamon-vanilla batter, topped with honey butter, and served with vanilla bean ice cream.

MATILDA CAKE *v* 14

Allergens: Gluten, Milk, Eggs, Soya

Decadent chocolate fudge, layered with moist sponge; served warm with vanilla bean ice cream.

CINNAMON ROLL BRÛLÉE 16

Allergens: Gluten, Milk, Eggs, Tree Nuts

Warm, freshly baked cinnamon roll, finished with a silky crème brûlée glaze; served with vanilla bean ice cream.

Little Ones Menu

MINI BRUNCH

CHEESY BEANS ON TOAST v 10

Allergens: Gluten, Milk

THE LITTLE ENGLISH 10

Allergens: Egg, Gluten, Milk, Sulphites

Golden fried egg, beans, chicken sausage,
potato hash and toast.

MINI MEALS

Served with plain chips and beans.

FISH FINGERS 10

Allergens: Egg, Gluten, Fish

CHICKEN TENDERS 10

Allergens: Gluten, Celery

MAC CHEESE BITES v 10

Allergens: Egg, Gluten, Milk

MINI DRINKS

FRUIT SHOOT 2

FRESH ORANGE JUICE 2

STRAWBERRY AND ORANGE MOCKTAIL 5

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Allergies & Intolerances: We are committed to the well-being of our guests. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our team prior to placing your order. Comprehensive allergen information for each dish is available upon request or via our QR code. Please be aware that all dishes are prepared in kitchens where allergens are present; while utmost care is taken, we cannot guarantee that any item is completely allergen-free or that cross-contamination will not occur. **Nutritional Information:** Reference intake for an average adult is 2,000 kcal a day. **Important Notice:** For your enjoyment, main courses are served with a theatrical presentation using dry ice. Kindly refrain from touching or handling the dry ice, as it may cause burns and must never be ingested.

