

THE RESTAURANT at The Farmers Club



We offer, "Simply cooked, seasonal, quality, British food" which for obvious reasons is so important to the membership. In these pages you will discover a variety of dishes to suit your tastes and the occasion.

Please do let us know if you have any special dietary requirements and note that some dishes may contain traces of nuts.

If you wish to make a Restaurant reservation, please call;

020 7930 3557 (option 3)

or alternatively email Jelle and Geraint on
restaurant@thefarmersclub.com

For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.

If you have any dietary requirements please let the Team know before ordering.

Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

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SUMMER TO AUTUMN PROVENANCE

Our aim has always been to source as much British produce as possible to create dishes that tell the story behind the ethos of The Farmers Club.

In my quest to continually bring new suppliers seasonal produce to the table in the Restaurant I have been busy researching and speaking to producers and farmers who share our vision for Great British produce. I hope you enjoy our larger range of British producers and hope you are either on the list or you know someone who is.

AGRICULTURE	COUNTY	DISTANCE	AGRICULTURE	COUNTY	DISTANCE
Alsop & Walker	East Sussex	50.6	Old Mead Nursery	West Sussex	63.9
Aubrey Allen	Warwickshire	93.9	Rectory Farm	West Sussex	74.4
Bagborough Farm	Somerset	121.2	Ringden Farm	East Sussex	51.3
Castle Farm	Kent	22	Roughway Farm	Kent	31.6
Chapel Farm	Gloucestershire	100.4	Rosary Goats Cheese Ltd	Wiltshire	86.8
Colworth Farm	West Sussex	83.2	Sauce Shop	Nottinghamshire	127.2
Cornish Sea Salt Co	Cornwall	278.4	Snowdonia Cheese Company	Gwynedd	247.2
E. A Williams	London	2.7	Silver Spoon Sugar	Cambridgeshire	94.0
Eversfield Organic	Somerset	129.0	St Andrews Farmhouse Co.	Fife	465.1
Fairfields Farm	Essex	66.6	Staples, Marsh Farm	Lincolnshire	142
Fen Farm Dairy	Suffolk	117.7	Stills Farm	Wiltshire	91.7
Flourish Bakery	London	8.3	Tangmere Airfield Nurseries	West Sussex	64.3
Four Acres Nursery	Essex	43.8	Taywell Ice Creams	Kent	35.3
Fowlescombe Farm	Devon	228	Tregothnan Estate	Cornwall	264.1
Global Harvest Ltd	Dorset	112.2	Treveador Farm Dairy	Cornwall	279.7
Great Hookley Farm	Surrey	40.3	Tiptree Farms	Essex	60.9
G’s	Cambridgeshire	82.2	The British Quinoa Co	Shropshire	173.3
Home Farm	Devon	178.8	The Cyder House	Suffolk	97.2
Highden Estate	West Sussex	54.5	Torri Nursery	West Sussex	63.9
Hill Farm	Suffolk	72.3	Ulceby Grange	Lincolnshire	153.8
Jack Buck Farms	Lincolnshire	117.9	Village Maid Cheese Ltd	Berkshire	45.6
Lake District Farmers Ltd	Cumbria	285.6	Weald Smokery	East Sussex	53.85
Langford Dairy	Wiltshire	94.6	Westlands	Worcestershire	119
London Smoke & Cure	London	6.1	Wild Meat Co	Suffolk	104.1
Long Clawson Dairy	Leicestershire	122.6	Windmill Hill Fruits Ltd	Herefordshire	126.4
Liberty Fields	Dorset	143.1			
Lime Tree Farm	Suffolk	126.4			
Livesey Bros	Leicestershire	114.7			
L J Betts	Kent	31.9			
Macsween	Edinburgh	413.72			
Maldon Salt Co	Essex	49.3			
Manor Farm	Somerset	143.3			
Maryland Farm	Somerset	137.1			
Netherend Dairy	Gloucestershire	131			
Nettlebed Creamery	Oxfordshire	42.4			
New Forest Fruit	Hampshire	90.4			
Nutbourne Nursery	West Sussex	52			
Nurtured in Norfolk Ltd	Norfolk	109.5			



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Dinner at The Farmers Club

COMBINATIONS

3 courses for £34.00

TO BEGIN

Homemade Soup of the Day (V)

Treacle Glazed Free Range Suffolk Bacon, Pickled Walnut & Caramelised Apple Jelly (CN)

Roast Mackerel Pate, Dill Pickled Cucumber, Sourdough Toast

FEAST

Hampshire Chalk Stream Trout, Potato Salad & Fennel (G/F)

Garden Pod, Carrot & Old Winchester Risotto, Herb Oil (G/F, V)

Hanger Steak, Smoked Garlic Mash, Honey Roast Roots, Bone Marrow Crumb

INDULGENCE

Choice of 2 Cheeses, Artisan Crackers, Club Chutney

Upside Down Plum Tart, Bay Leaf Cream & Sussex Honey Ice (G/F)

Welsh Rarebit, Spicy Cauliflower with Pistachio & Tarragon (V, CN)

Selection of Water Ices (Ve) & Ice Creams (V)

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ENGLISH WINE SELECTION

SPARKLING

Tuffon Hall Sparkling £57.50
East Anglia, 2019

Chapel Down Classic Brut £57.50
Kent, N.V.

Simpson Wine Estate, ‘White Cliffs’, Blanc de Blancs £80.00
Kent, 2018

The Grange £67.50
Hampshire, N.V.

Surgue, “The Trouble with Dreams” £75.00
South Downs, 2017

WHITE WINE

Three Choirs, Coleridge Hill £35.00
Gloucestershire, Phoenix, 2020

Tuffon Hall £36.00
East Anglia, Bacchus, 2020

New Hall Wine Estate £35.00
Essex, Bacchus, 2020

Blackbook Winery, Painter of Light £45.00
London, Chardonnay, 2021

RED WINE

New Hall Wine Estate, ‘Barons Lane’ £45.00
Essex, Field Blend, 2021

Simpson Wine Estate, ‘Rabbit Hole’ £65.00
Kent, Pinot Noir, 2021

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PICK

London Cure Scottish Smoked Salmon, Caper Berries (G/F)	£16.50
Nutbourne Heritage Tomato Salad, Pickled Red Onion, Tomato Jelly & Tea (G/F, Ve)	£9.00
Cornish Pollock, Langoustine Mousse, Dressed Courgette Salad & Cucumber (G/F)	£11.25
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
Dorset Crab & Compressed Watermelon, Basil, Melon Dressing	£11.25
Pan Fried Scallops, Herb Butter Mash & Tomato Crumb, Samphire (G/F)	£13.50
Cotswold White Chicken, Pistachio, Herb & Suffolk Duck Ballotine, Dressed Potato & Hampshire Watercress (CN)	£8.95
Shropshire Blue Cheese Souffle, Celery, Walnut & Apple Dressing (CN, V)	£8.50

FEAST

West Country Native Breed Beef Rib Eye, Woodland Mushrooms, Overnight Tomatoes & Chips (G/F)	
(Choice of Bone Marrow, Seaweed Butter, Béarnaise or Peppercorn Sauce)	£41.00
Yorkshire Chicken, Corn Puree, Quinoa, Woodland Mushrooms & Popcorn (G/F)	£21.50
Cornish Hake, Braised Chicory, Apricot Puree & Toasted Hazelnuts (CN, G/F)	£21.50
Suffolk Pork Neck Rib Eye, Anchovy & Old Winchester Dressing, Crumbed Carlingford Oyster	£22.00
South Coast Lemon Sole, Squid Ink Mash, Prawn Sausage & Samphire, Shellfish Cream	£30.00
Castle Farm Lavender Glazed Suffolk Duck, Peaches & Fennel (G/F)	£27.00
South West Country Lamb Rump, Summer Vegetables, Courgette Laces (G/F)	£32.00
Pan Fried Scallops, Garden Pod & Carrot Risotto, Old Winchester Shards (G/F)	£26.00
Stuffed Courgette, Red Pepper Quinoa & Caper Salad, Courgette Puree & Pepper Sauce (Ve, CN)	£21.50

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SIDES

£3.50 Each
Thick Cut or Skinny Chips, Seasonal Vegetable Selection, Honey Roast Roots, Fennel,
Seasonal Potatoes, Smoked Garlic Mash, Wilted Spinach
Additional Bread Basket £1.35 pp.

INDULGENCE

Strawberry & Vanilla Custard Cream Tart, Strawberry Ice Cream (G/F)	£7.90
Blueberry Cheesecake (G/F, Ve)	£7.90
Raspberry Ripple Arctic Roll, Raspberry Cream	£7.90
Chocolate & Caramel Crunchie Bar, White Chocolate Ice Cream	£7.90
Selection of Water Ices (Ve) & Ice Creams (V)	£7.90

BRITISH ISLES CHEESES

Cheese Selection from around the Country
with Artisan Crackers, Caramelised Apple Paste & Club Chutney
Choice of 2 cheeses £7.75 or 5 cheeses £15.00

Bix (cow)
Baron Bigod (cow)
Westcombe Cheddar (cow)
Lord of the Hundred (sheep)
Beauvale (cow)

TEA & COFFEE

Newby Tea or HeJ Coffee	£2.75
Tregothnan Cornish Tea	£3.00
Espresso	£3.00
Double Espresso	£3.25
Cappuccino	£3.00
Flat White	£3.00
Café Latte	£3.00
Hot Chocolate	£2.75

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