

## 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](mailto: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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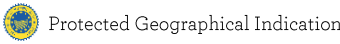
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# AUTUMN TO WINTER PROVENANCE

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. 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 £35.00

## TO BEGIN

Homemade Soup of the Day (V)

Shetland Mussels, Ale Garlic Cream & Parsley (G/F)

Game Terrine, Celeriac, Poached Raisin & Cobnut Dressing, West Sussex Cress (C/N)

## FEAST

Scottish Salmon, Spiced Butterbean Stew, Herb Dressing & Keta

Cumbrian Calves Liver, Butter Mash, Tobacco Onions & Sage Red Wine Sauce

Celeriac Sheets, Mushroom & Tomato Stew,  
Old Winchester, Truffle Cream, Butter Fried Crumb (V)

## INDULGENCE

Choice of 2 Cheeses, Artisan Crackers, Club Chutney

British Red Wine Pear Trifle, Caramelised Ginger & Almond Crisps (G/F, CN)

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 <small>(G/F)</small>	£16.50
Woodland Mushroom Pate, Naked Barley, Spring Onion & Tomato Salad, Mushroom Ketchup <small>(Ve)</small>	£7.75
Beetroot Tartar, Ox Tongue in Mustard Jelly, Horseradish Cream & Toasts	£8.95
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
Grimsby Smoked Haddock Souffle, Glazed Fish Cream Sauce	£9.50
Pan Fried Scallops, Bacon & Apple Black Pudding, Parsnip Puree	£13.50
Wood Pigeon, Cumbrian Chicken Mousse, Dressed Pearl Barley, Shallot Puree & Watercress Relish	£8.95
Chalk Stream Trout, Seaweed Crust, Fennel, Honey & Mustard Dressing <small>(G/F)</small>	£9.00
Homage to the Autumn Squash <small>(V)</small>	£7.75

## FEAST

West Country Native Breed Beef Rib Eye, Woodland Mushrooms, Overnight Tomatoes & Chips <small>(G/F)</small> (Choice of Bone Marrow, Seaweed Butter, Béarnaise or Peppercorn Sauce)	£41.00
Whole Sole, Samphire & Brown Shrimps, Capers & Potato, Lovage Cream	£27.50
Suffolk Pork Belly, Squash Puree, Lentils & Smoked Bacon, Apple & Turnip Salad, Pickled Cabbage	£22.00
Pan Fried Hake, Roast Kohlrabi, Charred Carrots & Pea Cream	£22.90
Caramelised Lamb, King Oyster Mushroom & Black Garlic, Chive & Truffle Mash	£29.00
Native Partridge, Braised Red Cabbage & Butter Roast Swede, Blackberries	£24.00
Suffolk Duck, Garlic Cream Potato Cake, Roast Root Puree, Sweet Cherries <small>(G/F)</small>	£27.50
Venison, Pearl Barley & Celeriac Risotto, Creamed Spinach & Venison Pastie	£27.50
Pan Fried Scallops, Lentils & Smoked Bacon, Turnip & Apple Salad or Spiced Butterbean Stew, Herb Dressing	£28.00
Pearl Barley, Celeriac & Roasted Roots Risotto, Creamed Spinach & Parsnip Crisps <small>(V)</small>	£21.00

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## SIDES

£3.50 Each
Thick Cut or Skinny Chips, Garlic Cream Potato Cake, Spiced Butterbean Stew, Creamed Spinach, Honey & Mustard Roasted Roots, Cauliflower Cheese, Braised Red Cabbage, British Woodland Mushrooms, Tabacco Onions Additional Bread Basket £1.35 pp.

## INDULGENCE

Oxford Brandy-Syrup Kent Apricot Tart, Yoghurt Ice Cream, Apricot Glaze	£7.90
Preserved Kent Cherry Crumble, Vanilla Custard Sauce <small>(G/F)</small>	£7.90
Chocolate & Cobnut Cheesecake <small>(G/F, Ve, CN)</small>	£7.90
East Sussex Rossette Apple Strudel, Somerset Apple Brandy Custard <small>(G/F)</small>	£7.90
Selection of Water Ices <small>(Ve)</small> & Ice Creams <small>(G/F, V)</small>	£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

Sinodun Hill (goat)  
Tunworth (cow)  
Ewe Eat Me (sheep)  
Double Barrel (cow)  
Blue Cloud (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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