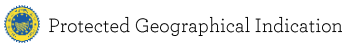


# AUTUMN TO WINTER PROVENANCE

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 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			



“Simply Cooked, Seasonal, Quality British Food”

# The Saturday Bar Menu at The Farmers Club



"Simply cooked, seasonal, quality, British food"

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 our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

# The Saturday Bar Menu

## PICK

Soup of the Day, Artisan Roll & Butter (V, G/F)	£7.75
Bread Roll, Netherend Butter	£1.00
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
Whipped Smoked Cods Roe, Radish & Potato Crisps	£7.75
Highland Venison & Pork Pie, Oxford Sauce, Raspberry Pickled Red Cabbage	£7.75
Potted Duck Liver Mousse & Beets, Bloomer Toast	£7.75
Free Range Yorkshire Pork, Maple, Sage & Bacon Sausage Roll	£7.75
Potted Salmon & Cream Cheese, Sesame Cracker	£7.75
Chickpea & Fine Herb Fritter, Cauliflower, Pistachio & Tarragon Salad, Piccaleeke Sauce (G/F, Ve)	£6.75
The Farmers Club West Country Beef, Red Onion, Soy & Feta Burger, Bacon Crisps, Toasted Brioche Bun, Garden Salad, Skinny Chips	£14.50
Breaded Whitby Bay Scampi, Skinny Chips, Garden Salad & Homemade Tartare Sauce	£13.00

## OMELETTES

All served with Dressed Garden Salad, Skinny Chips (G/F) and English Truffle Butter Toast

Smoked Scottish Salmon & Chive (G/F)	£14.00
Atlantic Prawn (G/F)	£12.75
Fried Woodland Mushroom (G/F)	£11.50
Ham & Cheese (G/F)	£11.50

V= Vegetarian    Ve= Vegan    G/F= Gluten Free    CN= Contains Nuts

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# The Saturday Bar Menu

## SANDWICHES

All sandwiches are served with Salad & Fairfield Farm Crisps (G/F) and can be toasted if that is the way you like it.

Choice of local Artisan Breads:  
Multi Seed, White Bloomer, Simple White,  
Gluten Free Multi Seed or Gluten Free White Bloomer

Scottish Smoked Salmon, Lemon Pepper Cream Cheese (G/F)	£10.00
Suffolk Ham, Homemade Piccaleeke	£7.25
Triple Deck Toasted Club Sandwich, Smoked Chicken, Bacon, Coleslaw (G/F)	£10.00
Atlantic Prawn Marie Rose	£8.50
Steak & Caramelised Onion Marmalade	£???
Plant Based “Bakon” Lettuce & Tomato (G/F, Ve) or with Coleslaw (V)	£7.00
Coronation Chicken (G/F)	£7.25
Chalk Stream Trout, Dill Creamed Goats, Fennel & Mustard Mayonnaise (G/F)	£7.75
Cornish Brie & Chuckleberry (G/F, V)	£6.50
Fish Finger, Tomato Ketchup or Tartar Sauce	£7.25
Smoked Goats Cheddar, Creamed Goats Cheese (G/F), Red Tomato Relish (V)	£7.25
Weald Smoked Chicken, Coleslaw (G/F)	£7.75
Egg Mayonnaise, Mustard Cress (G/F, V)	£6.50
Bacon, Lettuce & Tomato (G/F)	£7.50

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## SOMETHING FOR THE AFTERNOON

Available from 2pm to pm

Homemade Cake (Please ask the Team for choices)	£2.65
Homemade Fruit Scones, Clotted Cream & Strawberry Jam	£2.65
Toasted Tea Cake, Butter & Strawberry Jam	£2.00
Homemade Flapjack Slice (G/F)	£2.00

## 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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