

## 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 us 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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# Winter to Spring 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	Park Farm	Somerset	121.5
Bagborough Farm	Somerset	121.2	Rare Breed Meat Co	Essex	61.4
Castle Farm	Kent	22	Rectory Farm	West Sussex	74.4
Chapel Farm	Gloucestershire	100.4	Ringden Farm	East Sussex	51.3
Colston Bassett Dairy ltd	Nottinghamshire	126.9	Roughway Farm	Kent	31.6
Colworth Farm	West Sussex	83.2	Rosary Goats Cheese Ltd	Wiltshire	86.8
Cornish Sea Salt Co	Cornwall	278.4	Sauce Shop	Nottinghamshire	127.2
E. A Williams	London	2.7	Snowdonia Cheese Company	Gwynedd	247.2
Eversfield Organic	Somerset	129.0	Silver Spoon Sugar	Cambridgeshire	94.0
Fairfields Farm	Essex	66.6	Sparkenhoe Farm	Leicestershire	105.4
Fen Farm Dairy	Suffolk	117.7	Staples, Marsh Farm	Lincolnshire	142
Flourish Bakery	London	8.3	Stills Farm	Wiltshire	91.7
Fowlescombe Farm	Devon	228	Tangmere Airfield Nurseries	West Sussex	64.3
Global Harvest Ltd	Dorset	112.2	Taywell Ice Creams	Kent	35.3
Great Hookley Farm	Surrey	40.3	Tregothnan Estate	Cornwall	264.1
G's	Cambridgeshire	82.2	Treveador Farm Dairy	Cornwall	279.7
Home Farm	Devon	178.8	Tiptree Farms	Essex	60.9
Highden Estate	West Sussex	54.5	The British Quinoa Co	Shropshire	173.3
Hill Farm	Suffolk	72.3	The Cyder House	Suffolk	97.2
Jack Buck Farms	Lincolnshire	117.9	Torri Nursery	West Sussex	63.9
Lake District Farmers Ltd	Cumbria	285.6	Ulceby Grange	Lincolnshire	153.8
Langford Dairy	Wiltshire	94.6	Weald Smokery	East Sussex	53.85
London Smoke & Cure	London	6.1	Westlands	Worcestershire	119
Long Clawson Dairy	Leicestershire	122.6	Wild Meat Co	Suffolk	104.1
Liberty Fields	Dorset	143.1	Windmill Hill Fruits Ltd	Herefordshire	126.4
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			
Netherend Dairy	Gloucestershire	131			
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, Cider & Leek Cream, Crispy Bacon Crumb (G/F)

Smoked Pigeon, Sheep’s Curd Mousse & Plum Jam, Red Wine Pickled Onion

## FEAST

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

Woodland Mushroom & Sweet Potato Wellington, Garlic Cream Potato Cake,  
Honey Roast Roots, Spring Greens (Ve, CN)

Cornish Gurnard, Light Curried Cauliflower, Cauliflower & Sea Herb Salad, Red Grape Dressing

Sutton Hoo Chicken, Pressed Potato Cake, Butterbean Stew, Herb Dressing

## INDULGENCE

Choice of 2 Cheeses, Artisan Crackers, Club Chutney

Chocolate Bread & Butter Pudding, Banana Ice Cream, Spiced Rum Custard (V)

Welsh Rarebit Crumpet, Pickled Radish (V)

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

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G/F= Gluten Free  
CN= Contains Nuts

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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
Soup of the Day (V, G/F)	£7.75
Shetland Mussels, Cider & Leek Cream, Crispy Bacon Crumbs (G/F)	£7.75
Cauliflower Cheese Souffle, Cauliflower & Thyme Cream Sauce (V)	£8.25
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
Suffolk Guinea Fowl & Duck Galantine, Chuckleberry Relish, Pickled Vegetables & West Sussex Cress (G/F)	£9.25
Pan Fried Scallops, Glazed Potato with Lemon & Ginger Cream (G/F)	£13.50
Smoked Pigeon, Sheep’s Curd Mousse & Plum Jam, Red Wine Pickled Onion	£7.75
West Sussex Root Vegetable Terrine, Roasted Beets & Curly Kale Crisp (G/F, V <sub>e</sub> , CN)	£7.75

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
Stonebass, Curried Mussel Cream, Warm Crushed Potato & Spring Onion Salad, Confit Tomato, Pickled Beetroot, Saffron Tuille	£26.00
Suffolk Pork Neck, Barley & Beetroot Risotto, Onion Squash, Pork Cracker	£22.90
Parsley Crusted Cod Loin, Mushroom Puree, Caramelised Artichokes, Red Wine Sauce & Artichoke Crisps	£22.90
Beef Shin, Smoked Bacon & Mash Potato, Onion Puree Stuffed Carrot (G/F)	£22.00
Venison Haunch, Root Vegetables Press, Venison Spring Roll, Charred Artichokes, Kale Crisps (CN)	£27.50
Cumbrian Calves Liver, Butter Mash, Tobacco Onions & Sage Red Wine Sauce	£22.00
Cornish Gurnard, Lightly Spiced Cauliflower, Cauliflower & Sea Herb Salad, Red Grape Dressing	£22.90
Lamb Neck Fillet, Sweet Potato, Haricot Beans with Winter Vegetables, Corn Meal & Sheep’s Curd	£29.00
Caramelised Onion, Soft Goats Pastry Parcel, Cranberry & Raspberry Cream (V)	£21.00
Woodland Mushroom & Sweet Potato Wellington, Garlic Cream Potato Cake, Honey Roast Roots, Spring Greens (G/F, V <sub>e</sub> , CN)	£21.00

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SIDES

£3.50 Each

Thick Cut or Skinny Chips, Garlic Cream Potato Cake, Honey Roast Roots, Cauliflower Cheese, Seasonal Vegetable Selection, British Woodland Mushrooms, Root Vegetable Press, Buttered Seasonal Greens, Tobacco Onions  
Bread Roll £1.00 pp.

INDULGENCE

Chocolate Bread & Butter Pudding, Banana Ice Cream, Spiced Rum Custard	£7.90
Buttermilk & Honey Set Cream, Poached Rhubarb, Seville Orange, Stem Ginger, Rhubarb Crisps (G/F)	£7.90
Malt Extract Sticky Toffee Pudding, Caramelised Roast Apple, Celeriac Ice Cream (CN)	£7.90
Sussex Pear & Chocolate Cheesecake (V <sub>e</sub> , CN), Poached Pear Ice Cream & Crisp (G/F)	£7.90
Selection of Water Ices (V <sub>E</sub> ) & Ice Creams (G/F, V)	£7.90
Welsh Rarebit, Spicy Cauliflower with Pistachio & Tarragon (V, CN)	£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

- St. Ella (goat)
- Reserve Rachel (goat)
- Bath Soft (cow)
- Cheddar Montgomery Extra Mature (cow)
- Red Leicester Sparkenhoe (cow)
- Shropshire Blue (blue)

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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