

## 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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# The Farmers Club Supply Partners

## AGRICULTURE

	COUNTY	DISTANCE
Aubrey Allen	Warwickshire	93.9
Denhay Farms Ltd	Devon	157.9
E. A William	London	2.7
Entremettier	London	2.7
Flourish Bakery	London	8.3
Foodspeed Ltd	Middlesex	15.9
John Mower	Hertfordshire	37.9
Lake District Farmers Ltd	Cumbria	285.6
Rare Breed Meat Co	Essex	61.4
Taywell Ice Creams	Kent	35.3

## AQUACULTURE

	COUNTY	DISTANCE
Alfred Enderby 	Lincolnshire	186.8
BG Fish Ltd	London	3.7
Portland Shellfish Ltd	Dorset	142.3
Stickleback Fish Ltd	Hertfordshire	20.7

 Protected Geographical Indication

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# ENGLISH WINE SELECTION

## SPARKLING

<b>Tuffon Hall Sparkling</b> <i>East Anglia, 2019</i>	£57.50
<b>Chapel Down Classic Brut</b> <i>Kent, N.V.</i>	£60.00
<b>Simpson Wine Estate, ‘White Cliffs’, Blanc de Blancs</b> <i>Kent, 2018</i>	£80.00
<b>The Grange</b> <i>Hampshire, N.V.</i>	£67.50
<b>Surgue, “The Trouble with Dreams”</b> <i>South Downs, 2017</i>	£75.00

## WHITE WINE

<b>Tuffon Hall</b> <i>East Anglia, Bacchus, 2020</i>	£40.00
<b>New Hall Wine Estate</b> <i>Essex, Bacchus, 2020</i>	£45.00
<b>Chapel Down, Chardonnay</b> 🌿 <i>Kent, Chardonnay, 2023</i>	£45.00

## RED WINE

<b>New Hall Wine Estate, ‘Barons Lane’</b> <i>Essex, Field Blend, 2021</i>	£45.00
<b>Simpson Wine Estate, ‘Rabbit Hole’</b> <i>Kent, Pinot Noir, 2021</i>	£65.00

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## BREAD

Sourdough Cob Loaf (G)	£3.50
Brown Bread & Butter (G, D)	£0.50
Bread Roll (G)	£1.00

## PICK

King Oyster Mushroom, Pickled Radish & Truffled Goats Curs, Hazelnut Crumb (V, N, D, So, Su)	£7.95
Soused Mackerel & Onions, Cucumber Puree, Tomato & Olive Dressing, Horseradish (F, D, Su)	£7.95
Chicken, Pork & Pistachio Terrine, Caramelised Red Onion Chutney, Piccalilli (N, D, M, Su, G)	£8.25
Herefordshire Gin & Laver Cured Trout, Apple & Celeriac Salad, Seaweed Cream (F, D, C, Su)	£8.75
Beef Tartare, Pressed Green Apple, Horseradish & Truffled Confit Egg Yolk (E, D, M, So, Su, G)	£8.75

## FEAST

Black Pudding, Apricot & Sage Stuffed Rolled Pork Belly, Savoy Cabbage & Butter Mash, Pork Scratching (D, C, Su, G)	£24.50
Steamed Cod Supreme, Slow Cooked Leeks, Wild Garlic & Chervil Sauce, Sorrel Emulsion (F, D, C, Su, G)	£24.00
Charcoal Potato Dumplings, Wilted Spinach & Charred Pear, Medley of Artichoke Cream & Crisps (V, E, D, G)	£22.50
Pan Roast Lamb Rump, Minted Quinoa Cake, Braised Baby Gem & Parsley (E, D, C, Su, G)	£31.00
Red Mullet, Pan Fried Citrus Chicory & Vegetables, Shellfish Cream (F, Mo, S, D, C, Su)	£24.00

V= Vegetarian, Ve= Vegan,  
P= Peanuts, N= Nuts, Se= Sesame Seeds, Mo= Molluscs, F= Fish, E= Eggs, So= Soybean, S= Shellfish,  
D= Dairy, C= Celery, M= Mustard, Su= Sulphites, L= Lupin, G= Gluten

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## SIDES

£3.50 Each  
Wilted Spinach. Butter Mash. Thick Cut or Skinny Chips. Tender Stem Broccoli.  
Orange Glazed Carrots. Seasonal Vegetable Selection. Garden Salad, Club Dressing.

## INDULGENCE

Black Forest Brownie with Chocolate Mousse, Cherry Compote (D, E, Su)	£7.95
Coconut Yoghurt Carrot Cake, Whipped Cream Cheese & Orange Gel, Candied Walnuts (Ve, N, G)	£7.95
Forced Rhubarb & Three-Way Meringue “Mess” (N, D, E)	£7.95

## BRITISH ISLES CHEESES (D, C, Su)

Cheese Selection from around the Country  
with Artisan Crackers, Caramelised Apple Paste & Club Chutney  
Choice of 2 cheeses £8.75 or 5 cheeses £16.00

Driftwood (Goat) (V, U/P)  
Cotswold Brie (Cow) (V, P)  
Westcombe Red (Cow) (V, P)  
Oglesheild (Cow) (P)  
Cropwell Bishop Stilton (Cow) (V, P)  
V= Vegetarian P= Pasteurized U/P= Unpasteurized

## 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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