

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

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

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

WHITE WINE

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

RED WINE

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

Smoked Scottish Salmon & Mackerel Mousse, Fennel Shavings & Dill Pickled Cucumber, Melba Toast (F, D, M, Su, G)	£7.95
English Asparagus, Air Dried York Ham, Wild Garlic & Cobnut Relish, Free Range Cornish Poached Egg & Hazelnut Crumb (N, E)	£8.75
Roast Beetroot Tartare, Creamed Goats Cheese, Dorset Apple Balsamic Syrup, Broken Pistachio (N, D, Su)	£7.25
Pressed Suffolk Ham Hock & Pea Terrine, English Mustard Emulsion, Pickled Spring Vegetables (E, M, Su)	£8.25
Seared Scallops, Basil Pea Puree, Crispy Shallot & Bacon Butter Sauce (Mo, D, Su)	£12.25

FEAST

Cornish Lamb Rump, Seasonal Vegetable Stew, Courgette Laces & Mint Relish (C, D, Su)	£34.00
Brixham Landed Whole Plaice, Crushed New Potato, Samphire & Bacon Shrimp Butter Sauce (S, F, D)	£27.00
Yorkshire Rhubarb & Lentil Curry, Basmati Rice, Onion Bhaji, Courgette, Aubergine & Mango Churney (V, C, Su, G)	£23.50
Thyme & Lemon Crusted Salmon, Beetroot Quinoa, Butterbean Puree & Herb Oil (F, D, C)	£24.75
Roast Suffolk Duck Breast, Wild Garlic Potato Cake, Braised Chicory & Red Wine Sauce (D, C, Su)	£27.00

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

Glazed Banana Cheesecake, Flamed Banana & Crisp (G, E, D, Su)	£7.95
Madagascar Vanilla & White Chocolate Tart, Raspberry Sauce (G, N, E, D)	£7.95
Caramelised Apple & Crisp Pastry Layed Slice, Granny Smith Puree, Vanilla Ice Cream (G, E, D)	£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

Elrick Log (Goat) (V, U/P)
Wensleydale Yoredale (Cow) (V, U/P)
Baron Bigod (Cow) (P)
Merry Wyfe (Cow) (V, P)
Blue Cloud (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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