

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

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

Golden Beetroot & Cream Cheese Gateau, Spiced Carrot Puree, Burnt Orange, Walnut & Chilli Brittle, Watercress Salad (Ve, N)	£7.25
Prawn Tartare, Dill & Lime Vinaigrette, Mango Gel, Charcoal Tuile (F, S, G)	£8.75
Smoked Haddock & Potato Terrine, Horseradish & Chive Cream (F, D, M, C, Su)	£8.25
Confit Duck Leg Croquettes, Celeriac Remoulade, Sour Plum (E, Mu, Su, G)	£7.90
Yorkshire Air Dried Bresaula, Capers & Tomato, Anchovy Mayonnaise, Tomato Toast (F, E M, Su, G)	£8.75

FEAST

Aubergine Steak, Sesame & Black Garlic Dressing, Pepperonata & Courgette Ribbons (Ve, Se, Su)	£23.00
Chargrilled Octopus with Black Olives, Peperonata, Pink fir Potatoes, Crispy Capers & Chimichurri Sauce (Mo, Su)	£28.00
Pan Fried Sea Bream, Leek & Potato Cake, Watercress Sauce & Scallop Marshmallow (F, Mo, E, D)	£25.50
Yorkshire Ham Wrapped Rabbit Saddle, Roasted Carrot Puree, Sage Red Wine Sauce (E, D, C, Su, G)	£27.50
Cornish Leg of Lamb Steak, Mushroom Cream, Warm Potato, Fine Bean & Fennel Salad (D, C, Su)	£28.00

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. Crushed Rosemary New Potatoes. Thick Cut or Skinny Chips. Fine Beans with Shallot & Tarragon. Medley of Garden Pods. Courgettes, Tomato & Pepper Relish. Garden Salad, Club Dressing.

INDULGENCE

Coffee & Mascarpone Sponge, Choco Coffee Sauce (N, E, D, G)	£7.95
Strawberry Opera Cake (E, D, G)	£7.95
Pear, Almond & Milk Chocolate Mousse (N, E, D, G)	£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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