

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 Restaurant

BREAD

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

PICK

Soup of the day	£8.50
Roast Beetroot Salad, Lemon Pepper Cream Cheese, Celery, Walnuts, Apple balsamic Dressing (C, N, Su) (VG)	£10.50
Cauliflower and Cheddar Souffle, Thyme Cream (G, E, D)	£11.50
House Cured Loch Fyne Salmon, Soused Onion, Taramasalata, Crisps Rye Bread (F, C, G, Su)	£13.50
Farmers Club Scotch Egg with Piccalilli (G, Mu, E, Su)	£12.50
Smoked Pigeon, Crispy Buckwheat Salad, Pickled Carrots (Mu, Su)	£ 12.50

FEAST

Woodland Mushroom, Poached Hen's Egg, Baby Spinach Tart, Truffle Butter (G, D, E, Su) (V)	£23.50
Sea Bream, Bisque, Cockles, Samphire, Confit fennel and Chicory (D, F, Cr, C, Su)	£27.50
Gressingham Duck, Sweet Potato Mash, Charred Broccoli, Star Anise Jus (Su, D, C)	£30.50
Medley of Lamb, Carrot Puree, Pearl Barley, Rosemary Jus (G, C, D, F)	£32.50
West Country Hanger Steak, Smoked Garlic Mash, Roast Vegetable, Bone Marrow Crumb, Pepper Sauce (G, C, D, Su)	£35.50

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

The Restaurant

SIDES

£5.00 Each

Broccoli with Lentil Vinaigrette (Su, C) (VG). Potato Gratin (D) (V).
Artichoke, Soused Red Onion, Pecan and Watercress Salad (C, M, Su) (VG).
Creamy Mashed Potato (D) (V). Buttered Greens (D) (V).
Hand Cut Chips, Rosemary and Sea Salt (VG).

INDULGENCE

Mix Berry Posh Mess (E, D)	£8.00
Roast Spiced Rum Pineapple, Tropical Salsa, Coconut Sorbet (VG)	£9.00
Baked Apple Wellington Praline, Apple Gel and Whisky Custard (G, E, N, D)	£9.00
Dark Chocolate Tart, Honeycomb and Peanut Brittle (So, E, N, D, G)	£9.00

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

Daily Cheese Selection

V= Vegetarian P= Pasteurized U/P= Unpasteurized

TEA & COFFEE

Newby Tea or HeJ Coffee	£4.00
Tregothnan Cornish Tea	£4.00
Espresso	£4.00
Double Espresso	£4.25
Cappuccino	£4.50
Flat White	£4.50
Café Latte	£4.50
Hot Chocolate	£4.00

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