

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
Farmers Club Scotch Egg, Serve with Piccalilli and Bitter Leaves (Su, E, G, Mu)	£12.50
Wye Valley Asparagus with Poached Hen's egg and Chive Hollandaise (Su, E, D)	£13.50
Woodland Mushroom Pate with Walnut, Buckwheat and Pickled Shitake (N, D)	£12.50
Loch Fyne Beetroot Cured Salmon with Horseradish Crème Fraiche, Apple Jelly and Rye Crisps (G, Mu, D, Su, F)	£14.00
Smoked Duck Carpaccio with Cucumber and Carrot Salad, Chilli Sesame and Soy Dressing (So, Se, Su)	£ 14.50

FEAST

Smoked Angus Single Muscle Beef Rump with Garlic Mash, Salsa Verde and Red Jus (C, Su, D, Mu)	£42.00
Devon Lamb Rump, Heirloom Carrots, Pistachio and Red Pepper Harissa Tahini (D, Se, N, Su)	£38.00
Suffolk Pork Tomahawk Chop with Wild Mushroom, Spring Greens and Tarragon Sauce (Su, D, M)	£32.00
Braise Chicken Breast with Spring Vegetables and Tarragon Consommé (C, Su, E)	£29.50
Sea Bass with Shaved Fennel, Citrus Salad and Watercress Puree (F)	£28.00
Ricotta Gnocchi with Peas, Broad Beans Marjoram and Pecorino Parsley Pesto Cr (G, E, D,)	£23.50

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

£7.00 Each

Broccolini with Crushed Pea and Basil Vinaigrette (Su, M). Heirloom Tomato Salad with
Ciabatta and Marjoram (G, Su).
Spinach Salad with Poached Pear, Pickled Ginger and Pine nuts (M, Su).
Buttered Mash Potato (D). Buttered Spring Greens (D).
Hand Cut Chips, Rosemary and Sea Salt).

INDULGENCE

£12.00 Each

Rhubarb and Custard Blondie with Rhubarb Gel and Chocolate Ice Cream (E, D, So, G)
Lemon Meringue and Gooseberry Pie (G, E, D)
Raspberry and Pistachio Opera Cake with Raspberry Sorbet (G, E, D, N)

BRITISH ISLES CHEESES (D, C, Su)

Cheese Selection from around the Country
with Artisan Crackers, Caramelised Apple Paste & Club Chutney
Choice of 2 cheeses £11.00 or 5 cheeses £19.00

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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