

# BRITISH DIGESTIVE SELECTION

50ml Glass

## Lindisfarne, Holy Island, Northumberland

Damson Liqueur	£3.00
Lindisfarne Mead	£4.00
Lindisfarne Spiced Mead	£4.00

## Cider Brandy Company, Pass Vale Farm, Somerset

Somerset 10yr Old	£4.00
Somerset Pomona	£3.00
Somerset Blackcurrants in Apple Eau De Vie	£4.50

## English Vodka Company, Great Yeldham Hall, Essex

Old Fashioned English Toffee Vodka	£4.00
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## Chase Distillery, Chase Farm, Herefordshire

Pococello	£4.00
Williams Sloe and Mulberry Gin	£4.50
Elderflower Liqueur	£3.50
Rhubarb Vodka	£4.50

## Wilkin & Sons Ltd, Tiptree Farms, Essex

Raspberry Gin Liqueur	£6.00
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Please ask a member of the team  
for our full bar selection.

All the spirits are served in 25ml & 50ml measures.

For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.

All prices include VAT. Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our team to help you choose a suitable meal.

# 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 Jelle and Elvis on  
restaurant@thefarmersclub.com

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## Winter to Spring Provenance

The Game season has all but finished but there are still a few surprise's around that we have brought together for the winter into spring menu.

We still have some wonderful Venison from the Highland Estates in Scotland. Pigeon's from various shoots on Kent and Sussex borders.

The Cheeses I have chosen for this season's menu come from Gloucestershire and Herefordshire.

A classic single Gloucester produced by Godsells Cheese is smoked over beach & oak making it the only smoked single Gloucester in the World.

Stinking Bishop, produced by Charles Martell on his farm is washed in "perry" to give it a distinctive nose

We have free range hen, duck and quail eggs from Berkshire, Gloucestershire and East Sussex, Pheasant eggs from Wiltshire will be with us from March

Our Herdwick Hogget is from The Lake District, Lamb from the West Country Beef from two farms in Cornwall, Free Range Pork from Jimmy Butler & Sons Farm on the sandy soils of Suffolk Free Range Cotswold White Chickens from Robert Caldecott's Farm in Gloucestershire.

We have Woodland Mushrooms from Livesey Brothers in Lincolnshire plus a large range of our vegetables are from East Anglia and the neighbouring counties. Forced Rhubarb from the "West Yorkshire Triangle" and Heritage Potatoes from Northumberland.

Sustainable Fish and Shellfish ranging from Scottish Salmon, Sea Trout and Mussels down to Lemon Sole, Pollock, Lobster and Crab from our South Coast fishermen.

Enjoy  
Chef

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## COMBINATIONS

3 courses for £29.00

### TO BEGIN

Rope Grown Scottish Mussels, Cider, Bacon & Leek Cream

Beetroot Tart, Marinated Sheep's Curd, Pickled Roots (V)

Soup of the Day (V)

Course Cotswold Chicken & Suffolk Ham Pate, Winter Slaw, Bacon & Onion Roll

### FEAST

Dish of the Day

Pan-Roast Sea Trout, Sweet Potato Dumplings, Woodland Mushrooms,  
Anchovy, Rosemary & Garlic Emulsion

Spiced Pork Neck, Braised Baby Gem, Ham Hock & Onion Marmalade,  
Golden Raisins & Capers

Blue Cheese & Walnut Dumplings, Red Wine Poached Pear,  
Woodland Mushrooms, Celery & Gem Lettuce (V)

Merryfield Duck, Crushed Roots & Spiced Carrots, Cranberry Sauce & Parsnip Crisps

### INDULGENCE

Chocolate Bread & Butter Pudding, Banana Ice Cream

Pear Crumble Baked Cheesecake, Poached Pear

Selection of Water Ices & Ice Creams

Hej Coffee or Newby Teas Selection  
Chef's Treats

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GLOUCESTERSHIRE & HEREFORDSHIRE CHEESES

Cerney Ash

One of the original goat’s cheese being produced in the UK. The soft and creamy white curd is hand coated in an ash and sea salt mix, producing a tangy-lemony flavor to the cheese. (V)

Cotswold Brie

A delicious white, soft moulded cheese, produced from organic milk. It has a rich creamy, clean and fresh taste, and while it continues to develop flavour over its life, it doesn’t become a pungent cheese. (V)

Hereford Hop

Matured for 3 months the Hereford Hop is a full-fat hard cheese made with pasteurised cows’ milk. Encrusted with toasted hops which give a pleasing edge to the flavour.

Cotswold Blue

An organic soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy. (V)

Holy Smoked

A smoked Single Gloucester cheese produced by Godsells cheese in Gloucestershire. The Single Gloucester is matured for around 4 months and then smoked using beech and oak chippings. It is the only smoked Single Gloucester in the world. (V)

Stinking Bishop

A soft textured washed rind cheese that develops a distinctive, meaty pungency with age. The cheese is handmade by Charles Martell on Hunts Court in the heart of Gloucestershire. The name of the cheese is derived from the variety of pear “Stinking Bishop”, the juice of which is made into a “perry” and is used to wash the cheese. This gives the cheese its distinctive nose. (V)

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PROVENANCE

AGRICULTURE

Aubrey Allen  
Alfred Sole & Son  
Bagborough Farm  
Ca’ def Carbonaio  
Charles Martell & Sons  
Chapel Farm  
Church Farm  
Clonakilty Co  
Chiltern Charcuterie  
Denhay Farms Ltd  
Dorset Dairy Co  
Droitwich Saltworks  
Duchess Farms Ltd  
E. A Williams  
Elite Fine Foods  
Elveden Farms  
Everleigh Farm Shop Ltd  
Flourish Bakery  
Francis & Sons  
Greenham Quail  
G’s  
Haines Farm  
Haygrove  
Holly Farm  
Honeyrose Craft Bakery  
Kent & Fraser  
Kirkham Farm  
Liberty Fields  
Livesey Bros  
Longley Farm  
Lyburn Farmhouse Cheesemakes  
Macswéen  
Manor Farm  
Merryfield Farm  
Netherend Dairy  
Nutbourne Nursery  
Parrish Farms  
Potash Farm  
Quickes Traditional Ltd  
Red Star Growers  
Snowdonia Cheese Company  
St Margarets Farm  
Staples, Marsh Farm  
Swainsom House Farm  
Talvan Farm  
Taywell Ice Creams  
The Cheese Merchant  
The Bread Factory  
The Garlic Farm  
The Real Cure, Hartfield Farm  
Tiptoe Farm  
Tiptree Farms  
Udale Speciality Foods Ltd  
Weald Smokery  
Westlands  
Windmill Hill Fruits  
Woodbridge Farm  
Yew Tree Farm

AQUACULTURE

Alfred Enderby Ltd \*\*  
BG Fish Ltd  
Inverawe Scottish Smokehouse  
H Forman & Sons \*\*  
Portland Shellfish Ltd  
Mowi Scotland Ltd  
Shield Foods  
Scottish Sea Farms

COUNTY

Warwickshire  
Cambridgeshire  
Somerset  
Devon  
Gloucestershire  
Gloucestershire  
Gloucestershire  
Cork  
Buckinghamshire  
Devon  
Dorset  
Worcestershire  
Hertfordshire  
London  
East Sussex  
Norfolk/ Suffolk  
Dorset  
London  
Lincolnshire  
East Sussex  
Cambridgeshire  
Berkshire  
Herefordshire  
Worcestershire  
London  
London  
Gloucestershire  
Dorset  
Leicestershire  
Yorkshire  
Wiltshire  
Edinburgh  
Suffolk  
Devon  
Gloucestershire  
West Sussex  
Bedfordshire  
Kent  
Devon  
Worcestershire  
Gwynedd  
Suffolk  
Lincolnshire  
Lancashire  
Cornwall  
Kent  
London  
London  
Isle of Wight  
Dorset  
Northumberland  
Essex  
Lancashire  
East Sussex  
Worcestershire  
Herefordshire  
Dorset  
Cumbria

DISTANCE

94.4Miles  
63.8  
125.8  
197  
118  
91.4  
112.6  
571.37  
36.5  
164  
121.7  
117.6  
32  
2.7  
64.2  
83.6  
83.8  
8.3  
135.4  
67.7  
82.2  
49.5  
131.7  
115.35  
9.7  
9.7  
87  
143.1  
114.7  
210.9  
89.6  
413.72  
90.59  
184  
133.5  
52  
49.3  
39.1  
180.2  
119.7  
247.2  
115.2  
142  
237.2  
245.5  
35.3  
6.1  
8.75  
90.2  
113.7  
350.7  
60.9  
256.4  
53.85  
119  
132.2  
122.9  
289

Lincolnshire  
London  
Argyll  
London  
Dorset  
Fife  
London  
Dumfries

\*\* Protected Geographical Indicaton



PICK

London Cure Smoked Scottish Salmon, Caper Berries	£10.50
Pulled Suffolk Pork Fritter, Smoked Quail Ballotine, Mustard Mayonnaise & Onion Dressing	£7.25
Soup of the Day (V)	£6.50
Pan Fried Scallops, Cornish Gouda Cream Sauce	small £11.50 large £22.00
Chickpea Fritter, Cracked Wheat & Pomegranate Salad, Longley Yoghurt (V)	£6.75
Wood Pigeon, Caraway Spiced Carrots, Date Jam & Black Pudding	£7.25
Cured Scottish Salmon, Sea Bass & Dorset Lobster Terrine, Herb, Egg & Caper Dressing	£11.00
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£7.00
Rope Grown Scottish Mussels, Cider, Bacon & Leek Cream	£7.50
Beetroot Tart, Marinated Sheep’s Curd, Pickled Roots (V)	£6.95
Dorset Crab Arnold Bennett, Hollandaise Glaze	£9.00
Course Cotswold Chicken & Suffolk Ham Pate, Winter Slaw, Bacon & Onion Roll	£7.25

TO SHARE

Cured Meat Platter	small £10.00 large £20.00
Orange Glazed Ham, Chiltern Coppa & Wild Fennel Salami, Dorset Blue Vinny & Fig Salami, Sweet & Hot Pepper Scotch Egg, Ham & Garden Pods Tart	
Smoked Fish Platter	small £12.50 large £24.00
Hot Smoked Trout, Garden Pea & Goats Cheese Tart	
Keta, Kipper Scotch Egg, Cods Roe Spread, Smoked Salmon, Wiltshire Smoked Eel, Dried Salmon Crisp	

DISH OF THE DAY  
(£17.50 each)

MONDAY
Shepherd’s Pie, Seasonal Vegetables
TUESDAY
Free Range Chicken, Leek & Mushroom Pie
WEDNESDAY
Farmers Club Fisherman’s Pie
THURSDAY
Steak, Mushroom & Kidney Pudding
FRIDAY
Skippers Catch of the Day

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FEAST

Free Range Chicken, Honey & Mustard Almonds, Game & Pepper Sauce, Roast Cauliflower & Celeriac	£18.50
West Country Native Breed Rib Eye Steak, Mushroom Ketchup, Overnight Tomatoes (Choice of Bone Marrow or Seaweed Butter, Bearnaise or Peppercorn Sauce)	£27.50
Pan-Roast Sea Trout, Sweet Potato Dumplings, Woodland Mushrooms, Anchovy, Rosemary & Garlic Emulsion	£18.50
Blue Cheese & Walnut Dumplings, Red Wine Poached Pear, Woodland Mushrooms, Celery & Gem Lettuce (V)	£16.25
Spiced Pork Neck, Braised Baby Gem, Ham Hock & Onion Marmalade, Golden Raisins & Capers	£17.75
Pollock, Roast Hispi Cabbage, Bacon Crumble & Chicken Sauce	£18.25
Highland Estate Venison, Hogs Pudding & White Wine Poached Pear	£18.75
West Country Lamb, Herdwick Hogget Cigar, Potato Cake, Pea & Mint Puree	£19.00
Celeriac, Cumin Cream Leeks, Duck Egg, Shallot & Sherry Vinegar (V)	£17.50
South Coast Sole, Prawn Sausage, Mash & Samphire, Shellfish Cream Sauce	£17.50
West Country Short Rib, Leek, Woodland Mushroom & Truffle Pastry, Parsley Sauce	£19.50
Merryfield Duck, Crushed Roots & Spiced Carrots, Cranberry Sauce & Parsnip Crisps	£17.50

SIDES  
(£2.95 each)

Thick Cut or Skinny Chips. Rosemary Scented Pink Fir Apples Potatoes. Crushed Root. Seasonal Vegetable Selection. Sweet Potato Cake. Roast Cauliflower. Cobnut Sprouts. Spiced Carrots. Braised Baby Gem, Ham Hock & Mustard Crumb.

INDULGENCE  
(£7.00 each)

Rhubarb Bakewell Tart, Pink Pepper Cardamom Ice Cream, Lemon Sorrel Dressing
Earl Grey Set Cream, Peppermint Ice Cream, Gingersnap Crumb
Apple Terrine, Apple Tart, Vanilla Cream, Mini Toffee Apple
Chocolate Bread & Butter Pudding, Banana Ice Cream
Pear Crumble Baked Cheesecake, Poached Pear
Yorkshire’s Chocolate Orange (Circa. 1932)

CHEESES FROM GLOUCESTERSHIRE & COTSWOLD  
(individual £4.50 or selection £9.00)

All Served with Miller Damsels & Peter’s Yard Artisan Biscuits,  
please turn the page for the descriptions.

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