

## COMBINATIONS

3 courses for £25.50

### TO BEGIN

Cotswold Chicken Press, Brown Leg Mayonnaise, Pickled Jerusalem Artichoke  
Crumbed Goats Cheese, Lavender Honey & Candied Walnuts (V)  
Soup of the Day (V)

### FEAST

Spiced Pork Neck, Porridge Oats Mash, Sweet Heritage Carrots  
The Farmers Angus, Red Onion, Soy & Feta Burger, Toasted Brioche Bun,  
Garden Salad, Skinny Chips & Bacon Crisps  
Salsify & Woodland Mushroom Ribbons, Crumbed Young Buck & Walnuts (V)

### INDULGENCE

Poached Pears & Cream, Candid Ginger Syrup  
Welsh Rarebit; Snowdonia Black Bomber, Spicy Cauliflower with Tarragon (V)  
Selection of Water Ices & Ice Creams  
  
Hej Coffee or Newby Teas Selection  
Chef's Treats

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 Geraint on  
[restaurant@thefarmersclub.com](mailto:restaurant@thefarmersclub.com)

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.

## All Day Dining at The Farmers Club

### PICK

London Cure Scottish Smoked Salmon, Caper Berries	£9.20
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£6.15
Soup of the Day (V)	£5.70
Crumbed Goats Cheese, Lavender Honey & Candied Walnuts (V)	£5.90
Cotswold Chicken Press, Brown Leg Mayonnaise, Pickled Jerusalem Artichoke	£6.35
Chalk Stream Trout & Cured Rock Bass Terrine, Dorset Crab & Crayfish	£7.90
Old Winchester Cheese Souffle, Squash Puree, Mustard Cream Sauce (V)	£7.90
Baked Scallops, Smoked Pork Lentils, Fine Vegetables & Coral Butter	small £10.10 large £19.25

### FEAST

West Country Native Breed Rib Eye Steak, Mushroom Ketchup, Overnight Tomatoes (Choice of Bone Marrow or Seaweed Butter, Bearnaise or Peppercorn Sauce)	£24.10
Smoked Cod, Marrowfat Peas, Woodland Mushrooms & Smoked Sausage	£15.55
Merryfield Duck, Ginger Chicory, Beetroot & Quince, Duck Crisp	£16.00
Salmon, Crushed Potato, Brown Crab & Leeks, Blood Orange Dressing	£16.20
Salsify & Woodland Mushroom Ribbons, Crumbed Young Buck & Walnuts (V)	£14.25
Spiced Pork Neck, Porridge Oats Mash, Sweet Heritage Carrots	£15.55
Partridge, Smoked Bacon & Confit Leg Faggot, Braised Sweet & Sour Cabbage	£17.95
The Farmers Angus, Red Onion, Soy & Feta Burger,	100gr £6.15
Toasted Brioche Bun, Garden Salad, Skinny Chips & Bacon Crisps	200gr £12.00
Breaded Scampi, Skinny Chips, Garden Salad & Homemade Tartare Sauce	6 pieces £5.70 12 pieces £11.00
Dish of the Day (please ask the team)	£15.35

### SIDES

(£2.60 Each)

Thick Cut Chips or Skinny Chips, Rosemary Scented Pink Fir Apple Potatoes,  
Roasted Roots, Seasonal Vegetable Selection, Sweet & Sour Cabbage,  
Glazed Carrots, Porridge Oats Mash. Cobnut Sprouts

### INDULGENCE

Stuffed Baked Apple Wellington, Craken Crumb & Whisky Custard	£6.25
Lemon Curd & Tarragon Set Cream	£6.25
Poached Pears & Cream, Candid Ginger Syrup	£6.25
Cheese Selection from the British Isles	£7.90
Welsh Rarebit; Snowdonia Black Bomber, Spicy Cauliflower with Tarragon (V)	£5.70

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.

## All Day Dining at The Farmers Club

### OMELETTES

All Served with Dressed Garden Salad, Skinny Chips & English Truffle Butter Toast

Inverawe Smoked Scottish Salmon & Chive	£9.60
Atlantic Prawn	£9.60
Fried Woodland Mushroom	£9.60
Ham & Grated Cheese	£9.60

### SANDWICHES

All sandwiches can be toasted if that is the way you like it.

Smoked Salmon, Lemon Pepper Cream Cheese	£7.00
Roast Sirloin, Gherkin & Mustard Mayonnaise or Horseradish Cream	£6.10
Ham, Cornish Brie & Cranberry	£5.70
Free-Range Coronation Chicken	£5.70
Sliced Semi Matured Cornish Gouda, Tomato & Homemade Chutney (V)	£4.75
Weald Smoked Chicken, Coleslaw	£5.70
Royal Legbar Egg Mayonnaise, Mustard Cress (V)	£4.75
Toasted Bacon, Lettuce & Tomato	£6.10

#### Choice of Breads:

Local Artisan; Multi Grain, White Bloomer  
or Simple White, Wholemeal

### SOMETHING FOR THE AFTERNOON

Homemade Fruit Cake	£2.20
Homemade Fruit Scones, Devon Clotted Cream & Strawberry Jam	£2.20
Toasted Tea Cakes	£1.70

### TEA & COFFEE

Newby Tea or HeJ Coffee	£1.95
Espresso	£2.10
Double Espresso	£2.30
Cappuccino	£2.10
Café Latte	£2.10
Hot Chocolate	£1.95

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.