

## 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.

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## SUMMER PROVENANCE STORY

Summer is upon us and the weather is looking like it could be very kind to us at The Club.

Our new menu has allowed me to continue in my quest to bring new dishes from new producers, estates and farms throughout the United Kingdom and Ireland.

Mackerel and Salmon from Scotland, Trout from the clear chalk waters of Wiltshire and also some lovely shellfish from the Dorset coast to enjoy and Hake from Cornwall whilst the weather is warm.

Also from the West Country is the Native Breed Beef that is a firm favourite with the members, lamb which has Protected Designation of Origin status plus free-range Ducks from Crediton in Devon.

As well as meat and poultry this time of year gives us a great opportunity to showcase the wonderful fruit and vegetables that we produce in our country and gives us in the kitchen a bounty to conjure up something different for you.

If the weather stays fine and sunny the berries we use will be coming in from Ightham in Kent.

Stunningly light and creamy soft cheese pearls from an Artisan cheese producer in London highlight one of our dishes plus we have the usual array of Artisan cheeses from around the country for you to sample.

The beautiful fenlands of Eastern England are where most of our vegetables are coming from as well as club favourites such as Livesey Bros woodland mushrooms from Leicestershire and Heritage potatoes from The Carroll`s in Northumberland.

Enjoy  
Chef

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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.  
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PROVENANCE

AGRICULTURE

Aubrey Allen  
Bagborough Farm  
Ca`def Carbonaio  
Droitwich Saltworks  
Duchess Farms Ltd  
E. A Williams  
Elite Fine Foods  
Fen Farm Dairy  
Flourish Bakery  
Greenham Quail  
G's  
Haines Farm  
Liberty Fields  
Livesey Bros  
L J Betts  
Macswen  
Nutbourne Nursery  
Nutured in Norfolk Ltd  
Snowdonia Cheese Company  
Silver Spoon Sugar  
Staples, Marsh Farm  
Taywell Ice Creams  
The Cheese Merchant  
Tiptoe Farm  
Tiptree Farms  
Udale Speciality Foods Ltd  
Ulceby Grange  
Wallstone Farm  
Weald Smokery  
Westlands  
Windmill Hill Fruits

COUNTY

Warwickshire  
Somerset  
Devon  
Worcestershire  
Hertfordshire  
London  
East Sussex  
Suffolk  
London  
East Sussex  
Cambridgeshire  
Berkshire  
Dorset  
Leicestershire  
Kent  
Edinburgh  
West Sussex  
Norfolk  
Gwynedd  
Cambridgeshire  
Lincolnshire  
Kent  
Hampshire  
Northumberland  
Essex  
Lancashire  
Lincolnshire  
Cheshire  
East Sussex  
Worcestershire  
Herefordshire

DISTANCE

93.9 Miles  
121.2  
197  
117.6  
32  
2.7  
64.2  
117.7  
8.3  
67.7  
82.2  
49.5  
143.1  
114.7  
31.9  
413.72  
52  
109.5  
247.2  
94  
142  
35.3  
59.9  
350.7  
60.9  
256.4  
153.8  
176.3  
53.85  
119  
132.2

AQUACULTURE

BG Fish Ltd  
H Forman & Sons \*\*  
Portland Shellfish Ltd  
Dorset Shellfish Co  
Stickleback Fish Ltd

London  
London  
Dorset  
Dorset  
Hertfordshire

3.7  
6.2  
142.3  
108  
20.7

“Simply Cooked, Seasonal, Quality British Food”

\*\* =  Protected Geographical Indication

# Lunch & Dinner at The Farmers Club

## PICK

London Cure Scottish Smoked Salmon, Caper Berries	£11.25
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£7.50
Soup of the Day (V)	£6.95
Baked English Muffin, Stout & Truffle Rarebit, Potted Butter Brown Shrimps	£9.75
Char Grilled Late Summer Vegetables, Honey & Lemon, Creamy Soft Cheese Pearls, Cucumber & Tomato Dressing (V)	£7.00
Guinea Fowl & Smoked Suffolk Ham Hock Terrine, Beet Salad, Apple Balsamic	£7.75
Pan Fried Scallops, Minted Garden Peas, Cumbrian Ham Crisp	small £12.25 large £23.00

## FEAST

West Country Native Breed Rib Eye Steak, Mushroom Ketchup, Overnight Tomatoes (Choice of Bone Marrow or Seaweed Butter, Bearnaise or Peppercorn Sauce)	£29.50
Baked Sea Bass, Fennel Shavings, Red Chicory, Apple & White Butter Sauce	£18.25
Farmers Club Fisherman’s Pie, Garden Salad	£17.50
Tomato & Red Pepper Stew, Soft Cheese & Herb Dumplings, Summer Vegetables (V)	£16.25
Pink Salt Cured Suffolk Pork, Sweet Potato, Roast Plum & Almond Crumb	£17.75
Warm Scottish Salmon, Minted Heritage Potatoes, Pickled Cucumber & Dill Beans	£18.50
West Country Lamb Rump, Leek & Potato Cake, Garden Roots, Anchovy Green Sauce	£21.50

## SIDES

(£3.00 Each)

Thick Cut, Skinny or Sweet Potato Chips, Minted Heritage Potatoes,  
Seasonal Vegetable Selection, Roast Garden Roots  
Tarragon & Shallot Fine Beans, Garden Salad  
Additional Bread Basket £1.00 pp.

## INDULGENCE

“Cheese & Tomato Sandwich”, Celery Cheese Crumb	£6.50
Raspberry Tart, Lemon Verbena Ice Cream, Raspberry Curd & Wafer	£6.50
Yoghurt & Blackberry Pot, Peach Water Ice, White Chocolate Cream & Blackberry Gel	£6.50
Selection of Water Ices & Ice Creams	£6.50

## BRITISH ISLES CHEESES

Cheese Selection with Artisan Crackers, Club Chutney	£12.90
Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower with Tarragon (V)	£6.50
Lancashire Rarebit: Truffle White Lancashire, Spicy Cauliflower with Tarragon (V)	£6.50

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# Lunch & Dinner at The Farmers Club

## COMBINATIONS

3 courses for £30.00

## TO BEGIN

Char Grilled Late Summer Vegetables, Honey & Lemon,  
Creamy Soft Cheese Pearls, Cucumber & Tomato Dressing (V)  
Guinea Fowl & Smoked Suffolk Ham Hock Terrine, Beet Salad, Apple Balsamic  
Soup of the Day (V)

## FEAST

Pink Salt Cured Suffolk Pork, Sweet Potato, Roast Plum & Almond Crumb  
Warm Scottish Salmon, Minted Heritage Potatoes, Pickled Cucumber & Dill Beans  
Tomato & Red Pepper Stew, Soft Cheese & Herb Dumplings,  
Summer Vegetables (V)

## INDULGENCE

Yoghurt & Blackberry Pot, Peach Water Ice, White Chocolate Cream & Blackberry Gel  
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

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