

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

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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PROVENANCE STORY

Our aim is to source produce from all regions of our wonderful country during the year as we travel through the seasons. Great new products from different regions of the country are always becoming available allowing us to create dishes that highlight British produce for you and your guests to enjoy.

Some lovely ground vegetables are making their way to the club from various farms and suppliers I have from Lincolnshire down to the East of Kent. Onions and Shallots from Bedfordshire. Asparagus from two farms, one in Yorkshire the other in Norfolk. We may even see some soft fruits coming through earlier this year as the weather has been quite clamant.

Shellfish is now being delivered directly from Portland, Dorset. Watch out for some specials as the weather warms. Chalk Stream Trout from Dorset plus Cornish Sole.

Free-Range Cotswold White Chickens from Robert Caldecott on Holly Farm in Gloucestershire and some beautiful Free-Range Pork from Jimmy Butlers St Margaret's Farm in Suffolk.

I continue to look for and establish new links with estates, farms and suppliers throughout the United Kingdom and Ireland, looking for "that something different" that isn't readily available to everyone but I hope that you will all enjoy in the Club.

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	COUNTY	DISTANCE
Aubrey Allen	Warwickshire	93.9 Miles
Bagborough Farm	Somerset	121.2
Creedy Carver Ltd	Devon	196
Droitwich Saltworks	Worcestershire	117.6
Duchess Farms Ltd	Hertfordshire	32
E. A Williams	London	2.7
Elite Fine Foods	East Sussex	64.2
Eversfield Organic	Somerset	129
Fen Farm Dairy	Suffolk	117.7
Flourish Bakery	London	8.3
Greenham Quail	East Sussex	67.7
G's	Cambridgeshire	82.2
Haines Farm	Berkshire	49.5
Home Farm	Devon	178.8
London Smoke & Cure	London	6.1
Lake District Farmers	Cumbria	285.6
Liberty Fields	Dorset	143.1
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
Macsween	Edinburgh	413.72
Manor Farm	Somerset	143.3
Nutbourne Nursery	West Sussex	52
Nutured in Norfolk Ltd	Norfolk	109.5
Snowdonia Cheese Company	Gwynedd	247.2
Silver Spoon Sugar	Cambridgeshire	94
Staples, Marsh Farm	Lincolnshire	142
Taywell Ice Creams	Kent	35.3
The Cheese Merchant	Hampshire	59.9
Treveador Farm Dairy	Cornwall	279.7
Tiptree Farms	Essex	60.9
Ulceby Grange	Lincolnshire	153.8
Wallstone Farm	Cheshire	176.3
Weald Smokery	East Sussex	53.85
Westlands	Worcestershire	119

AQUACULTURE		
BG Fish Ltd	London	3.7
H Forman & Sons **	London	6.2
Portland Shellfish Ltd	Dorset	142.3
Dorset Shellfish Co	Dorset	108
Stickleback Fish Ltd	Hertfordshire	20.7

“Simply Cooked, Seasonal, Quality British Food”

** =  Protected Geographical Indication

Dinner at The Farmers Club

PICK

London Cure Scottish Smoked Salmon, Caper Berries	£14.75
Grimsby Smoked Haddock & Cornish Mussel Soufflé, Kedgeree Sauce	£12.75
Chicken Ballotine, Pickled Mushrooms, Mustard Seeds, Shallot Puree, Parsley Sauce	£8.75
Pan Fried Scallops, Bulgar & Herb Tomato, Basil Dressing	small £16.00 large £28.75
Carrot “Homage”, with Carrot Puree, Caviar & Baked Wafer (Ve)	£7.50
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.00
Garden Vegetable & Goats Cream, New Season Asparagus, Black Olive Cheese Biscuit, Hazelnut & Wild Garlic Pesto (V)	£8.75

FEAST

West Country Native Breed Rib Eye Steak, Baked Shallot & Overnight Tomato (Choice of Bone Marrow or Seaweed Butter, Bearnaise or Peppercorn Sauce)	£33.75
Suffolk Pork Belly, White Beans with Spinach, Sweet Potato Puree, Shallot & Tarragon Sauce	£18.75
Cornish Sole, New Season Potatoes & Samphire, Brown Butter Shrimps	£19.50
Gressingham Duck, Sweet Potato Mash & Charred Broccoli, Duck Crackers, Broccoli Dressing	£22.50
West Country Lamb Rump, Quinoa Cake with Sheep’s Cheese, Tongue & Sweetbread Mousse	£22.50

SIDES

(£3.50 Each)

Thick Cut, Skinny Chips, Charred Broccoli with Hazelnut & Wild Garlic Dressing, Seasonal Vegetables Selection, Minted New Potatoes, Sweet Potato Mash, Spring Greens, English Asparagus (Market Price)
Additional Bread Basket £1.35 pp.

INDULGENCE

Rhubarb & Vanilla Ripple Ice Cream Sandwich, Pistachio Ice Cream & Rhubarb Curd	£9.00
White Chocolate Tart, Asparagus Ice Cream, Lemon & Mint Gel	£9.00
Fermented Soy & Caramel Set Cream, Burnt Butter Almond Sponge, Sesame Baked Wafer & Apricot Ketchup	£9.00
Selection of Water Ices & Ice Creams	£7.50

BRITISH ISLES CHEESES

Cheese Selection from Cornwall, Devon & Somerset with Artisan Crackers & Club Chutney	£15.00
Lancashire Truffle Rarebit, Spicy Cauliflower with Pistachio & Tarragon (V)	£7.50

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COMBINATIONS

3 courses for £33.00

TO BEGIN

Mackerel Set Cream, Seaweed Crumb, Citrus Jelly
Soup of the Day (V)
Garden Vegetable & Goats Cream, Black Olive Cheese Biscuit, Hazelnut & Wild Garlic Dressing (V)

FEAST

Soy Glazed King Oyster Mushroom, Sweetcorn Millet & Puree, Spring Greens, Mushroom Red Wine Sauce (Ve)
Pink Dorset Trout, Tomato, Dill & Caper Salad, New Season Asparagus, Tomato & Truffle Dressing
Braised Feather Blade, Potato & Bacon Dumpling, Sweet Tomatoes and Pickled Fennel, Parsley Mayonnaise

INDULGENCE

Individual Cheese, Artisan Crackers, Club Chutney
Caramelised Yogurt Cambridge Cream, Gooseberry Sorbet, Oat Biscuits
Lancashire Truffle Rarebit, Spicy Cauliflower with Pistachio & Tarragon (V)
Selection of Water Ices (Ve) & Ice Creams (V)

Hej Coffee or Newby Teas Selection
Chef’s Treats

V= Vegetarian
Ve= Vegan

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