

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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WINTER TO SPRING PROVENANCE STORY

The Game season has all but finished but there are still a few surprises around that we have brought together for the Winter/Spring menu.

Those club favourites are still there; North Atlantic Scallops, London Cure Smoked Scottish Salmon from Forman & Sons and our very own Club Scotch Egg with homemade Piccalilli and of course not forgetting our Soufflé.

We have some wonderful meat and poultry for you to enjoy as well. Venison from Berkshire, Native Beef from two farms in Cornwall and Free-Range Pork from Jimmy Butler & Sons Farm on the sandy soils of Suffolk. Duck, Guinea Fowl and Quails also from Suffolk alongside Herdwick Lamb, Mutton and Chickens from the Lake District Farmers.

Woodland Mushrooms from Livesey Brothers in Lincolnshire along with a large range of our vegetables with more from neighbouring Cambridgeshire. Forced Rhubarb makes an appearance from the “West Yorkshire Triangle”

Sustainable Fish and Shellfish ranging from Hampshire Chalk Stream Trout, Shetland Mussels, Exmoor Caviar, Portland Bay Crab, Sea Bass, Pollock and Hake from the Cornish port of Newlyn.

The Cheese selection on this menu is from a range of Artisan Dairies and producers. A West Country Smoked. Semi soft and semi hard cheeses from Oxfordshire, one of the farms being synonymous with James Bond. A mild soft blue cheese (Beauvale) from the same family that produce Cropwell Bishop Stilton, crowned best cheese at the 2020 British Cheese awards. A sweet, soft and delicately `goaty` cheese comes from East Sussex, that was a gold winner at the 2017 Artisan cheese Awards

Our aim is to source produce from all regions of our wonderful country, it won't happen all on the same menu but hopefully as we travel through the seasons great produce from different regions of the country will become available for us to prepare and cook for you in the club.

Enjoy
Chef

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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Dinner at The Farmers Club

COMBINATIONS

3 courses for £34.00

TO BEGIN

Homemade Soup of the Day (V, G/F)

Rope Grown Mussels, Garlic & White Wine Cream (G/F)

Quail & Yorkshire Chicken Ballotine, Seasonal Slaw, Cumberland Sauce (G/F)

Woodland Mushroom Pate, Pickled Mushrooms, Beets & Cucumber (Ve)

FEAST

Yorkshire Chicken, Rich North African Flavours, Carrots & Potatoes (G/F)

Cornish Pollock, Spiced Sausage, Lentil & Fine Bean Stew, Tomato & Coriander Relish

Blue Cheese Potato Dumplings, Poached Pear, Chicory & Granola (V)

INDULGENCE

Choice of 2 Cheeses, Artisan Crackers, Club Chutney

Orange & Carrot Rice Cake, Carrot Gel, Hazelnut Crumb (Ve, G/F)

Pecan & Malt Extract Sticky Toffee Pudding, Caramelised Roast Pear, Celeriac Ice Cream (CN)

Welsh Rarebit, Spicy Cauliflower with Pistachio & Tarragon (V, CN)

Selection of Water Ices (Ve) & Ice Creams (V)

Hej Coffee or Newby Teas Selection
Chef's Treats

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PROVENANCE

AGRICULTURE

Aubrey Allen
Bagborough Farm
Cornish Sea Salt Co
Dorset Shellfish Co
E. A Williams
Eversfield Organic
Fen Farm Dairy
Flourish Bakery
Fairfields Farm
G`s
Home Farm
Hill Farm
Lake District Farmers Ltd
Langford Dairy
London Smoke & Cure
Liberty Fields
Lime Tree Farm
Livesey Bros
L J Betts
Macswen
Manor Farm
Maldon Salt Co
Netherend Dairy
Nettlebed Creamery
Nutbourne Nursery
Nutured in Norfolk Ltd
Snowdonia Cheese Company
Silver Spoon Sugar
Staples, Marsh Farm
Taywell Ice Creams
The Cheese Merchant
Treveador Farm Dairy
Tiptree Farms
Ulceby Grange
Weald Smokery
Westlands
Windmill Hill Fruits Ltd

COUNTY

Warwickshire
Somerset
Cornwall
Dorset
London
Somerset
Suffolk
London
Essex
Cambridgeshire
Devon
Suffolk
Cumbria
Wiltshire
London
Dorset
Suffolk
Leicestershire
Kent
Edinburgh
Somerset
Essex
Gloucestershire
Oxfordshire
West Sussex
Norfolk
Gwynedd
Cambridgeshire
Lincolnshire
Kent
Hampshire
Cornwall
Essex
Lincolnshire
East Sussex
Worcestershire
Herefordshire

DISTANCE

93.9 Miles
121.2
278.4
108
2.7
129
117.7
8.3
66.6
82.2
178.8
72.3
285.6
94.6
6.1
143.1
126.4
114.7
31.9
413.72
143.3
49.3
131
42.4
52
109.5
247.2
94.0
142
35.3
59.9
279.7
60.9
153.8
53.85
119
126.4

Aquaculture

BG Fish Ltd
H Forman & Sons**
Portland Shellfish Ltd
Stickleback Fish Ltd

London
London
Dorset
Hertfordshire

3.7
6.2
142.3
20.7

“Simply Cooked, Seasonal, Quality British Food”

** =  Protected Geographical Indication

Dinner at The Farmers Club

PICK

London Cure Scottish Smoked Salmon, Caper Berries (G/F)	£16.50
Leek in the Garden, Egg Tartar, Roast Beetroots & Quail Egg, Olive Crumb (V)	£7.95
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.25
Guinea Fowl in Jelly, Shimeji Mushrooms, Black Garlic Emulsion, Cashew Nut Cream & Mustard Frills (G/F)	£8.25
Pan Fried Scallops, Celeriac & Black Pudding, Herb Dressing	Small £12.50 Large £24.00
Hot Roast Chalk Stream Trout, Beetroot Smoked Trout, Pickled Cucumber & Beets (G/F)	£9.95
Old Winchester Soufflé, Glazed Cauliflower Cream (V)	£8.50
Dorset Brown Crab Custard, White Meat & Pink Grapefruit Salad	£9.50

FEAST

West Country Native Breed Beef Rib Eye, Woodland Mushrooms, Overnight Tomatoes (G/F) (Choice of Bone Marrow, Seaweed Butter, Béarnaise or Peppercorn Sauce)	£32.00
Free Range Pork Belly, Baked Apple & Butter Mash, Roast Cabbage (G/F)	£19.50
Roast Hake, Dressed Hispi Cabbage, Potato, Leeks & Brown Shrimps, Parsley Salad (G/F)	£19.75
Lemon Sole, Spiced Coconut Cream, Cockles & Tender Stem Broccoli (G/F, CN)	£27.00
Celeriac & Mushroom Wellington, Seasonal Vegetables, Chive Stock Emulsion (G/F, Ve)	£19.50
Berkshire Estate Venison, Crumbed Potato Cake, Grilled Carrot, Baby Spinach, Pistachio Crumb (CN)	£25.25
Lamb Rump, Herdwick Shepherd’s Pie, Caramelised Onion, Leeks & Haricot Beans	£25.25
Wild Sea Bass, Potato & Black Pudding, Courgette Salad, Exmoor Caviar	£36.00
Merryfield Duck Breast & Leg, Orange Chicory, Garlic Cream Pressed Potato Cake (G/F)	£24.25
Slow Cooked Ox Cheek, Rich Creamy Mash, Braised Kale & Horseradish (G/F)	£19.75

Daily Specials: *Please ask!*

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SIDES

£3.50 Each
Thick Cut, Skinny Chips, Seasonal Vegetable Selection, Creamy Mash Potato, Spiced Sausage Lentil & Fine Bean Stew, Baby Spinach, Tender Stem Broccoli, Garlic Cream Pressed Potato Cake, Leek & Haricot Bean Stew
Additional Bread Basket £1.35 pp.

INDULGENCE

Chocolate & Biscuit Sponge, Marsala Cream, Passion Fruit Sorbet	£7.90
Pistachio Sponge & Lime Baked Alaska (CN)	£7.90
Rhubarb Shortbread Biscuit, Vanilla Cream, Ginger Ice Cream	£7.90
Selection of Water Ices (Ve) & Ice Creams (V)	£7.90

BRITISH ISLES CHEESES

Cheese Selection from Around the Country
with Artisan Crackers, Club Chutney, Grapers & Celery
Choice of 2 Cheeses £7.50 or a Choice of 5 Cheeses £13.50
Oakwood Smoked Cheddar (Cow)
Witheridge Hay (Cow)
Highmoor (Cow)
Beauvale (Blue)
Golden Cross (Goats)

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