

## PROVENANCE

### AGRICULTURE

COUNTY	DISTANCE
Aubrey Allen	Warwickshire
Bagborough Farm	Somerset
Cornish Sea Salt Co	Cornwall
Dorset Shellfish Co	Dorset
E. A Williams	London
Eversfield Organic	Somerset
Fen Farm Dairy	Suffolk
Flourish Bakery	London
Fairfields Farm	Essex
G`s	Cambridgeshire
Home Farm	Devon
Hill Farm	Suffolk
Lake District Farmers Ltd	Cumbria
Langford Dairy	Wiltshire
London Smoke & Cure	London
Liberty Fields	Dorset
Lime Tree Farm	Suffolk
Livesey Bros	Leicestershire
L J Betts	Kent
Macsween	Edinburgh
Manor Farm	Somerset
Maldon Salt Co	Essex
Netherend Dairy	Gloucestershire
Nettlebed Creamery	Oxfordshire
Nutbourne Nursery	West Sussex
Nutured in Norfolk Ltd	Norfolk
Snowdonia Cheese Company	Gwynedd
Silver Spoon Sugar	Cambridgeshire
Staples, Marsh Farm	Lincolnshire
Taywell Ice Creams	Kent
The Cheese Merchant	Hampshire
Treveador Farm Dairy	Cornwall
Tiptree Farms	Essex
Ulceby Grange	Lincolnshire
Weald Smokery	East Sussex
Westlands	Worcestershire
Windmill Hill Fruits Ltd	Herefordshire

### Aquaculture

BG Fish Ltd	London
H Forman & Sons**	London
Portland Shellfish Ltd	Dorset
Stickleback Fish Ltd	Hertfordshire

"Simply Cooked, Seasonal, Quality British Food"

\*\* =  Protected Geographical Indication

## The Lunch Menu at The Farmers Club



"Simply cooked, seasonal, quality, British food"

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.

Lunch at The Farmers Club

PICK

Soup of the Day, Artisan Roll & Butter (V, G/F)	£7.75
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.00
London Cure Smoked Scottish Salmon, Caper Berries (G/F)	£16.50
Dorset Brown Crab Custard, White Meat & Pink Grapefruit Salad	£9.50
Highland Venison & Pork Pie, Oxford Sauce, Raspberry Pickled Red Cabbage	£7.75
Leek in the Garden, Egg Tartar, Roast Beetroots & Quail Egg, Olive Crumb (V)	£7.75
Free Range Yorkshire Pork, Maple, Sage & Bacon Sausage Roll	£7.75
Pan Fried Scallops, Celeriac & Black Pudding, Herb Dressing (G/F)	Small £12.50 Large £24.00
Old Winchester Soufflé, Glazed Cauliflower Cream (V)	£8.50
Rope Grown Mussels, Garlic & White Wine Cream (G/F)	£7.75
Woodland Mushroom Pate, Pickled Mushrooms, Beets & Cucumber (Ve)	£7.75
Additional Bread Basket per person	£1.35

FEAST

Our Famous Fisherman’s Pie, Garden Salad (G/F)	£19.50
Suffolk Pork Tomahawk Cutlet, Butter Mash, Parsnips & Woodland Cream (G/F)	£19.50
Cornish Pollock, Spiced Sausage Lentil Stew, Tomato & Coriander Relish	£18.50
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
Smoked Haddock, Mash Potato, Fine Beans, Paoched Egg & Chive Butter Sauce (G/F)	£13.00
Celeriac & Mushroom Wellington, Seasonal Vegetables, Chive Stock Emulsion (G/F, Ve)	£19.50
Breaded Whitby Bay Scampi, Skinny Chips, Garden Salad & Homemade Tartare Sauce	£13.00
Merryfield Duck, Orange Chicory, Garlic Cream Pressed Potato Cake (G/F)	£18.50
Blue Cheese Potato Dumplings, Poached Pear, Chicory & Granola (V)	£18.50
The Farmers Club West Country Beef, Red Onion, Soy & Feta Burger, Toasted Brioche Bun, Garden Salad, Skinny Chips, Bacon Crisps	£14.50
Dish of the Day	£18.50

Daily Specials: *Please ask!*

V= Vegetarian  
Ve= Vegan  
G/F= Gluten Free  
CN= Contains Nuts

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OMELETTES

All served with Dressed Garden Salad, Skinny Chips & English Truffle Butter Toast	
Smoked Scottish Salmon & Chive (G/F)	£13.00
Atlantic Prawn (G/F)	£12.25
Fried Woodland Mushroom (G/F)	£11.25
Ham & Cheese (G/F)	£11.25

INDULGENCE

Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower with Pistachio & Tarragon (V, CN)	£7.50
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
Orange & Carrot Rice Cake, Carrot Gel, Hazelnut Crumb (Ve, G/F)	£7.90
Pecan & Malt Extract Sticky Toffee Pudding, Caramelised Roast Pear, Celeriac Ice Cream (CN)	£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)

TEA & COFFEE

Newby Tea or HeJ Coffee	£2.75
Espresso	£3.00
Double Espresso	£3.25
Cappuccino	£3.00
Flat White	£3.00
Café Latte	£3.00
Hot Chocolate	£2.75

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