

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.

If you have any dietary requirements please let the Team know before ordering.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.

If you have any dietary requirements please let the Team know before ordering.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

SPRING TO SUMMER PROVENANCE STORY

Our aim has always been to try source as much British produce as possible to create dishes that would help tell the story of what we are about at The Farmers Club.

In my quest to continually bring new suppliers seasonal produce to the table in the Restaurant and throughout the club I have been busy researching and speaking to producers and farmers who share our vision for Great British produce. I hope you enjoy our larger range of British producers and hope you are either on the list or you know of some who are

Enjoy

Chef

PROVENANCE

AGRICULTURE	COUNTY	DISTANCE
Alsop & Walker	East Sussex	50.6
Aubrey Allen	Warwickshire	93.9
Bagborough Farm	Somerset	121.2
Castle Farm	Kent	22
Chapel Farm	Gloucestershire	100.4
Colworth Farm	West Sussex	83.2
Cornish Sea Salt Co	Cornwall	278.4
E. A Williams	London	2.7
Eversfield Organic	Somerset	129.0
Fairfields Farm	Essex	66.6
Fen Farm Dairy	Suffolk	117.7
Flourish Bakery	London	8.3
Four Acres Nursery	Essex	43.8
Fowlescombe Farm	Devon	228
Global Harvest Ltd	Dorset	112.2
Great Hookley Farm	Surrey	40.3
G`s	Cambridgeshire	82.2
Home Farm	Devon	178.8
Highden Estate	West Sussex	54.5
Hill Farm	Suffolk	72.3
Jack Buck Farms	Lincolnshire	117.9
Lake District Farmers Ltd	Cumbria	285.6
Langford Dairy	Wiltshire	94.6
London Smoke & Cure	London	6.1
Long Clawson Dairy	Leicestershire	122.6
Liberty Fields	Dorset	143.1
Lime Tree Farm	Suffolk	126.4
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
Macsween	Edinburgh	413.72

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
------------------------------------	-------

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
-----------------------	-------

Please ask a member of the team
for our full bar selection.

All the spirits are served in 25ml & 50ml measures.
For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.
If you have any dietary requirements please let the Team know before ordering.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

Dinner at The Farmers Club

COMBINATIONS

3 courses for £34.00

TO BEGIN

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

Chicken Liver Beetroot Tart, Onion Chutney, Kent Cobnuts

Quinoa, Fennel & Pomegranate Salad, Sesame Seed & Lemon Dressing (Ve)

FEAST

Pork Neck Rib Eye, Sweet Potato, Broccoli & Rhubarb (G/F)

Cornish Skate Wing, Morecambe Bay Potted Shrimp Butter, Samphire (G/F)

Seasonal Vegetable Open Pasta, Sussex Pak Choi, Cheese & Chive Cream (V)

INDULGENCE

Choice of 2 Cheeses, Artisan Crackers, Club Chutney

Caramelised Yogurt Cambridge Cream, Cherry Sorbet, Oat Biscuits (G/F)

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

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

Hej Coffee or Newby Teas/ Tregothnan Selection
Chef's Treats

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

For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.


If you have any dietary requirements please let the Team know before ordering.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

PROVENANCE

AGRICULTURE	COUNTY	DISTANCE
Maldon Salt Co	Essex	49.3
Manor Farm	Somerset	143.3
Maryland Farm	Somerset	137.1
Netherend Dairy	Gloucestershire	131
Nettlebed Creamery	Oxfordshire	42.4
New Forest Fruit	Hampshire	90.4
Nutbourne Nursery	West Sussex	52
Nutured in Norfolk Ltd	Norfolk	109.5
Old Mead Nursery	West Sussex	63.9
Rectory Farm	West Sussex	74.4
Ringden Farm	East Sussex	51.3
Roughway Farm	Kent	31.6
Rosary Goats Cheese Ltd	Wiltshire	86.8
Sauce Shop	Nottinghamshire	127.2
Snowdonia Cheese Company	Gwynedd	247 .2
Silver Spoon Sugar	Cambridgeshire	94.0
St Andrews Farmhouse Company	Fife	465.1
Staples, Marsh Farm	Lincolnshire	142
Stills Farm	Wiltshire	91.7
Tangmere Airfield Nurseries	West Sussex	64.3
Taywell Ice Creams	Kent	35.3
Tregothnan Estate	Cornwall	264.1
Treveador Farm Dairy	Cornwall	279.7
Tiptree Farms	Essex	60.9
The British Quinoa Co	Shropshire	173.3
The Cyder House	Suffolk	97.2
Torri Nursery	West Sussex	63.9
Ulceby Grange	Lincolnshire	153.8
Village Maid Cheese Ltd	Berkshire	45.6
Weald Smokery	East Sussex	53.85
Westlands	Worcestershire	119
Wild Meat Co	Suffolk	104.1
Windmill Hill Fruits Ltd	Herefordshire	126.4

Aquaculture

Alfred Enderby		Lincolnshire	186.8
BG Fish Ltd		London	3.7
Chalk Stream Foods Ltd		Hampshire	82.5
Dorset Shellfish Co		Dorset	108
Furnace Fish		Cumbria	272

H Forman & Sons		London	6.2
Portland Shellfish Ltd		Dorset	142.3
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 (G/F)	£16.50
Roast Beetroots, Goats Cheese Mousse, Toasted Hazelnuts & Apple Jelly (V)	£7.95
Cornish Octopus, Sweet Cherry Tomatoes, Rocket & Dorset Balsamic (G/F)	£8.25
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.25
Asparagus Set Cream, Truffled Grated Egg Mayonnaise, Devonshire Cured Ham (G/F)	£8.75
Pan Fried Scallops, Caramelised Carrot, Golden Carrot Cream, Parsley Relish (G/F)	£12.50
Rabbit & Ham Hock Terrine, Green Vegetable Salad, Black Garlic Emulsion (G/F)	£7.95
Old Winchester Soufflé, Wilted Greens, Sorrel Cream (V)	£8.50
Seabass & Spinach Mousse, Celery, Walnuts & Apple, Citrus Gel (G/F)	£8.25

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
Newlyn Red Mullet, Spiced Pepper Sauce, Fennel, Aubergine Relish & Olives (G/F)	£24.75
Merryfield Duck, Herefordshire Blackberries, Golden Carrot & Celeriac, King Oyster Mushroom (G/F)	£24.75
Shoulder of Cumbrian Lamb, Sheep’s Curd Mousse, Pea & Mint, Pickled Cucumber (G/F)	£24.00
Monkfish, Spring Vegetables, Crab Butter Sauce & Herb Oil (G/F)	£24.00
Pan Baked Egg Plant, Red Pepper & Tomato, Crushed Potato (G/F, Ve)	£19.50
Pan Fried Scallops, Chicken infused Leek & Garden Pod Stew (G/F)	£24.00
Suffolk Guinea Fowl, Creamed Leeks, Buttered Mash, Tarragon & Mushrooms (G/F)	£22.00
Wood Pigeon, Cumbrian Chicken & Mushroom Wellington, Buttered Mash & Wilted Spinach (25 minutes preparation time)	£20.50
Cornish Native Single Muscle Beef Rump, Crushed New Potatoes, Spring Greens, Shallot Crisps	£25.00
Daily Specials: <i>The Team will communicate any daily specials!</i>	

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

For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.

If you have any dietary requirements please let the Team know before ordering.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

Dinner at The Farmers Club

SIDES

£3.50 Each

Thick Cut or Skinny Chips, Seasonal Vegetable Selection, Spring Greens, Wilted Baby Spinach, Tarragon Creamed Leeks, Buttered Mash, Broccoli, Crushed New Potatoes
Additional Bread Basket £1.35 pp.

INDULGENCE

Lemon & Coconut Milk Cheesecake, Mint Sorbet (G/F, Ve)	£7.90
Coffee, Caramel & Hazelnut, Royal Pastry Crown (CN)	£7.90
Chuckleberry Roly - Poly, Sweet Custard & Soft Fruit Sorbet	£7.90
Lavender Cream Meringue, Rhubarb & Raspberries (G/F)	£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, Grapes & Celery
Choice of 2 cheeses £7.50 or a Choice of 5 cheeses £13.50

Pave Cobble (Raw Ewes) (V)
Maida Vale (Raw Cows) (V)
St Andrews Farmhouse (Raw Cows)
Double Barrel Poacher (Raw Cows)
Quickes Smoked Cheddar (Cows)
Shropshire Blue (Cows) (V)

TEA & COFFEE

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

For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.

If you have any dietary requirements please let the Team know before ordering.
Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.