

THE RESTAURANT at The Farmers Club



ESTD
1842

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 us 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 of our dishes may contain traces of allergens. Detailed information is available on request. All prices include VAT.

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Spring to Summer PROVENANCE

Our aim has always been to source as much British produce as possible to create dishes that tell the story behind the ethos of The Farmers Club.

In my quest to continually bring new suppliers seasonal produce to the table, 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 someone who is.

AGRICULTURE	COUNTY	DISTANCE	AGRICULTURE	COUNTY	DISTANCE
Aubrey Allen	Warwickshire	93.9	Old Mead Nursery	West Sussex	63.9
Castle Farm	Kent	22	Park Farm	Somerset	121.5
Chapel Farm	Gloucestershire	100.4	Rare Breed Meat Co	Essex	61.4
Charles Martell & Sons ltd	Gloucestershire	137	Rectory Farm	West Sussex	74.4
Colston Bassett Dairy ltd	Nottinghamshire	126.9	Ringden Farm	East Sussex	51.3
Colworth Farm	West Sussex	83.2	Roughway Farm	Kent	31.6
Cornish Sea Salt Co	Cornwall	278.4	Sauce Shop	Nottinghamshire	127.2
E. A Williams	London	2.7	Shepherds Purse Cheeses ltd	Yorkshire	264.2
Fairfields Farm	Essex	66.6	Snowdonia Cheese Company	Gwynedd	247.2
Flourish Bakery	London	8.3	Silver Spoon Sugar	Cambridgeshire	94.0
Fowlescombe Farm	Devon	228	Sparkenhoe Farm	Leicestershire	105.4
Global Harvest Ltd	Dorset	112.2	Staples, Marsh Farm	Lincolnshire	142
Great Hookley Farm	Surrey	40.3	St Margarets Farm	Suffolk	117.1
G's	Cambridgeshire	82.2	Stills Farm	Wiltshire	91.7
Harvey & Brockless	London	3.2	Tangmere Airfield Nurseries	West Sussex	64.3
Home Farm	Devon	178.8	Taywell Ice Creams	Kent	35.3
Highden Estate	West Sussex	54.5	Tregothnan Estate	Cornwall	264.1
Hill Farm	Suffolk	72.3	Treveador Farm Dairy	Cornwall	279.7
Jack Buck Farms	Lincolnshire	117.9	Tiptree Farms	Essex	60.9
Lake District Farmers Ltd	Cumbria	285.6	The British Quinoa Co	Shropshire	173.3
Langford Dairy	Wiltshire	94.6	Torri Nursery	West Sussex	63.9
London Smoke & Cure	London	6.1	Ulceby Grange	Lincolnshire	153.8
Long Clawson Dairy	Leicestershire	122.6	Weald Smokery	East Sussex	53.85
Liberty Fields	Dorset	143.1	White Lake Cheese Co	Somerset	124.2
Lime Tree Farm	Suffolk	126.4	Westlands	Worcestershire	119
Lishman's of Ilkley	Yorkshire	212.5	Windmill Hill Fruits Ltd	Herefordshire	126.4
Livesey Bros	Leicestershire	114.7			
Long Clawson Dairy	Leicestershire	122.6	AQUACULTURE	COUNTY	DISTANCE
Loomswood Farm	Suffolk	94.6	Alfred Enderby 	Lincolnshire	186.8
L J Betts	Kent	31.9	BG Fish Ltd	London	3.7
Macswen	Edinburgh	413.72	Chalk Stream Foods Ltd	Hampshire	82.5
Maldon Salt Co	Essex	49.3	Carlingford Oysters	County Louth, Ireland	448.3
Manor Farm	Somerset	143.3	Dorset Shellfish Co	Dorset	108
Netherend Dairy	Gloucestershire	131	Furnace Fish	Cumbria	272
New Forest Fruit	Hampshire	90.4	H Forman & Sons 	London	6.2
Nutbourne Nursery	West Sussex	52	Portland Shellfish Ltd	Dorset	142.3
			Stickleback Fish Ltd	Hertfordshire	20.7

 Protected Geographical Indication

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ENGLISH WINE SELECTION

SPARKLING

Tuffon Hall Sparkling <i>East Anglia, 2019</i>	£57.50
Chapel Down Classic Brut <i>Kent, N.V.</i>	£57.50
Simpson Wine Estate, 'White Cliffs', Blanc de Blancs <i>Kent, 2018</i>	£80.00
The Grange <i>Hampshire, N.V.</i>	£67.50
Surgue, "The Trouble with Dreams" <i>South Downs, 2017</i>	£75.00

WHITE WINE

Three Choirs, Coleridge Hill <i>Gloucestershire, Phoenix, 2020</i>	£35.00
Tuffon Hall <i>East Anglia, Bacchus, 2020</i>	£36.00
New Hall Wine Estate <i>Essex, Bacchus, 2020</i>	£35.00
Blackbook Winery, Painter of Light <i>London, Chardonnay, 2021</i>	£45.00
Chapel Down, Chardonnay 🌿 <i>Kent, Chardonnay, 2023</i>	£40.00

RED WINE

New Hall Wine Estate, 'Barons Lane' <i>Essex, Field Blend, 2021</i>	£45.00
Simpson Wine Estate, 'Rabbit Hole' <i>Kent, Pinot Noir, 2021</i>	£65.00

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Lunch at The Farmers Club

PICK

Soup of the Day (V)	£7.75
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
London Cure Smoked Scottish Salmon, Caper Berries (G/F)	£16.50
Potted Chalk Stream Trout & Dill Cream Cheese, Trout Caviar (G/F)	£7.75
Baked Devilled Dorset Crab, Dressed Samphire & Crab, Soda Bread Toast	£9.75
Roast Mixed Beetroot Salad, Lemon Pepper Cream Cheese, Celery, Apple & Walnuts, Apple Balsamic Syrup (Ve, CN)	£7.75
Devon White Chicken & Suffolk Ham Hock Terrine, Potato & Watercress Salad (G/F)	£8.50
Welsh Rarebit Crumpet, Pickled White Radish (V)	£5.75
Asparagus, Poached Hen Egg, Green Pod Salad, Cobnut & Wild Garlic Pesto (G/F, CN)	£7.75
Pan Fried Scallops, Red Pepper Jam, Crushed Garden Peas, Herb Oil (G/F)	£13.50
Carlingford Oysters;	x3 £11.00
Lemon & Shallot Vinegar (G/F)	x6 £22.00
or	x9 £32.00
Seaweed Hollandaise Glazed Black Pudding & Bacon	x12 £42.00

FEAST

Our Famous Fisherman's Pie, Garden Salad (G/F)	£24.00
King Oyster Mushroom Scallops, Seaweed, Maple & Soy Broth, Seasonal Vegetables (Ve, G/F)	£21.00
Suffolk Pork Tomahawk, Nettle Colcannon, Livesey Mushroom Cream (G/F) & Onion Rings	£21.00
West Country Native Breed Beef Rib Eye, Woodland Mushrooms, Overnight Tomatoes & Chips (G/F) (Choice of Bone Marrow, Seaweed Butter, Béarnaise or Peppercorn Sauce)	£41.00
The Farmers Club West Country Beef, Red Onion, Soy & Feta Burger, Toasted Brioche Bun, Garden Salad, Skinny Chips, Bacon Crisps	£16.50
Breaded Whitby Scampi, Skinny Chips, Garden Salad & Homemade Tartare Sauce	£17.75
Cob Nut & Old Winchester Crumbed Buttermilk Chicken, Lemon Butter Sauce, Wilted Greens & Asparagus (CN)	£21.00
Newly Boat Caught Pollock, Warm Heritage Tomato Salad, Minted New Potatoes, Shellfish Cream Sauce (G/F)	£22.00

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

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BREAD

Sourdough Cob Loaf, Netherend Butter	£3.50
Bread Roll, Netherend Butter	£1.00

SIDES

£3.50 Each

Thick Cut or Skinny Chips, Crushed Minted New Season Potatoes, Butter Baked Potato, Wilted Seasonal Greens, Nettle Colcannon, Seasonal Vegetable Selection, Tender Stem Broccoli & Toasted Almonds, Buttered Peas, Asparagus, Lemon Butter Sauce or Hollandaise £6.50
Bread Roll £1.00 pp.

OMELETTES

All served with Dressed Garden Salad, Skinny Chips (G/F) & English Truffle Butter Toast

Smoked Scottish Salmon & Chive (G/F)	£15.00
Atlantic Prawn (G/F)	£13.75
Fried Woodland Mushroom (G/F)	£13.00
Suffolk Ham & Cheese (G/F)	£13.00

INDULGENCE

Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower with Pistachio & Tarragon (V, CN)	£7.90
Rhubarb & Almond Bakewell Tart, Rhubarb Sorbet (V, CN)	£7.90
Chocolate Mousse Cake, Raspberry Sorbet, Salted Caramel Brittle (V)	£7.90
Plum & Apple Crumble, Sussex Pear Sorbet (Ve, G/F, CN)	£7.90
Deconstructed Lemon Meringue Pie, White Chocolate Sorbet (V)	£7.90
Strawberry Cheesecake, Gin & Elderflower Jelly, Strawberry Soup & Ice Cream (V)	£7.90
Selection of Water Ices (Ve) & Ice Creams (G/F, V)	£7.90

BRITISH ISLES CHEESES

Cheese Selection from around the Country
with Artisan Crackers, Caramelised Apple Paste & Club Chutney

Choice of 2 cheeses £8.75 or 5 cheeses £16.00

Clara (Goat)

Charles Martell Double Gloucester (Cow)

English Pecorino (Ewe)

Rutland Red (Cow)

Stinking Bishop Baby (Cow)

Northern Blue (Cow)

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