

## 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 in the Restaurant 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			
Loomswood Farm	Suffolk	94.6			
L J Betts	Kent	31.9			
Macswen	Edinburgh	413.72			
Maldon Salt Co	Essex	49.3			
Manor Farm	Somerset	143.3			
Netherend Dairy	Gloucestershire	131			
New Forest Fruit	Hampshire	90.4			
Nutbourne Nursery	West Sussex	52			

AGRICULTURE	COUNTY	DISTANCE	AGRICULTURE	COUNTY	DISTANCE
Alfred Enderby 	Lincolnshire	186.8			
BG Fish Ltd	London	3.7			
Chalk Stream Foods Ltd	Hampshire	82.5			
Carlingford Oysters	County Louth, Ireland	448.3			
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			

 Protected Geographical Indication

“Simply Cooked, Seasonal, Quality British Food”

## The Saturday Bar 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

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.

# The Saturday Bar Menu

## PICK

Soup of the Day (V)	£7.75
Bread Roll, Netherend Butter	£1.00
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
Baked Devilled Dorset Crab, Soda Bread Toast	£9.75
Welsh Rarebit Crumpet, Pickled Radish (V)	£5.75
Potted Chalk Stream Trout & Dill Cream Cheese, Trout Caviar (G/F) & Sesame Cracker	£7.75
The Farmers Club West Country Beef, Red Onion, Soy & Feta Burger, Bacon Crisps, Toasted Brioche Bun, Garden Salad, Skinny Chips	£16.50
Breaded Whitby Bay Scampi, Skinny Chips, Garden Salad & Homemade Tartare Sauce	£17.75

## OMELETTES

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

Smoked Scottish Salmon & Chive (G/F)	£15.00
Atlantic Prawn (G/F)	£13.75
Fried Woodland Mushroom (V, G/F)	£12.50
Ham & Cheese (G/F)	£12.50

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

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# The Saturday Bar Menu

## SANDWICHES

All sandwiches are served with Salad & Fairfield Farm Crisps (G/F) and  
can be toasted if that is the way you like it.

Choice of local Artisan Breads:  
Multi Seed, White Bloomer, Simple White,  
Gluten Free Multi Seed or Gluten Free White Bloomer

Scottish Smoked Salmon, Lemon Pepper Cream Cheese (G/F)	£10.00
Suffolk Ham, Homemade Piccaleeke	£7.25
Triple Deck Toasted Club Sandwich, Smoked Chicken, Bacon, Coleslaw (G/F)	£10.00
Atlantic Prawn Marie Rose	£8.50
Steak & Caramelised Onion Marmalade	£8.50
Plant Based "Bakon" Lettuce & Tomato (G/F, Ve) or with Coleslaw (V)	£7.00
Coronation Chicken (G/F)	£7.25
Chalk Stream Trout, Dill Creamed Goats, Fennel & Mustard Mayonnaise (G/F)	£7.75
Cornish Brie & Chuckleberry (G/F, V)	£6.50
Fish Finger, Tomato Ketchup or Tartar Sauce	£7.25
Barbers 1833 Mature Cheddar, Jack's Club Chutney (G/F, V)	£7.25
Weald Smoked Chicken, Coleslaw (G/F)	£8.25
Egg Mayonnaise, Mustard Cress (G/F, V)	£6.50
Bacon, Lettuce & Tomato (G/F)	£7.50

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## SOMETHING FOR THE AFTERNOON

Homemade Cake (Please ask the Team for choices)	£2.65
Homemade Fruit Scones, Clotted Cream & Strawberry Jam	£2.65
Toasted Tea Cake, Butter & Strawberry Jam	£2.00
Homemade Flapjack Slice (G/F)	£2.00

## TEA & COFFEE

Newby Tea or HeJ Coffee	£2.75
Tregothnan Cornish Tea	£3.00
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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