

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 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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Dinner at The Farmers Club

COMBINATIONS

3 courses for £35.00

(All dishes are available A La Carte)

TO BEGIN

Homemade Soup of the Day (V)

Suffolk Ham Hock Terrine, Celeriac, Mustard Seed & Raisin Relish, Herb & Caper Emulsion (CN)

Potted Chalk Stream Trout & Dill Cream Cheese, Trout Caviar (G/F)

FEAST

Pearled Spelt, Beetroot & Goats Curd Risotto, Kohlrabi & Golden Beet Salad (V)

Cornish Hake, Wilted Spinach, Red Pepper, Tomato & Basil Stew (G/F)

Bacon Wrapped Cumbrian Chicken, Black Pudding Mousse, Celeriac Puree,
Hispi Cabbage, Butter Dressed Herb Salad

INDULGENCE

Choice of 2 Cheeses, Artisan Crackers, Club Chutney

Herefordshire Summer Berry Pudding, Clotted Cream (V)

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

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G/F= Gluten Free
CN= Contains Nuts

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ENGLISH WINE SELECTION

SPARKLING

Tuffon Hall Sparkling £57.50

East Anglia, 2019

Chapel Down Classic Brut £57.50

Kent, N.V.

Simpson Wine Estate, 'White Cliffs', Blanc de Blancs £80.00

Kent, 2018

The Grange £67.50

Hampshire, N.V.

Surgue, "The Trouble with Dreams" £75.00

South Downs, 2017

WHITE WINE

Three Choirs, Coleridge Hill £35.00

Gloucestershire, Phoenix, 2020

Tuffon Hall £36.00

East Anglia, Bacchus, 2020

New Hall Wine Estate £35.00

Essex, Bacchus, 2020

Blackbook Winery, Painter of Light £45.00

London, Chardonnay, 2021

Chapel Down, Chardonnay 🌿 £40.00

Kent, Chardonnay, 2023

RED WINE

New Hall Wine Estate, 'Barons Lane' £45.00

Essex, Field Blend, 2021

Simpson Wine Estate, 'Rabbit Hole' £65.00

Kent, Pinot Noir, 2021

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BREAD

Bread Roll, Netherend Butter	£1.00
Sourdough Cob Loaf, Netherend Butter	£3.50
Brown Bread & Butter	£0.50

PICK

London Cure Scottish Smoked Salmon, Caper Berries (G/F)	£16.50
Soup of the Day (V)	£7.75
Cold Pressed Carrot Cake, Mustard Seed & Ginger Dressing, Lime & Lemongrass Cream (Ve, CN)	£7.75
Devon White Chicken & Air-Dried York Ham, Bunny Carrots (G/F)	£8.25
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
Soused South Coast Mackerel, Saffron Pickled Allotment Vegetables, Mackerel & Horseradish Cream (G/F)	£7.95
Pan Fried Scallops, Fennel & Charred Orange (G/F)	£13.50
Twice Cooked Club Souffle, Light Mustard & Old Winchester Cream Sauce (V)	£8.25
Goats Curd & Soda Bread Set Cream, Bloody Mary Sorbet (V)	£8.25
Carlingford Oysters;	x3 £11.00
Lemon & Shallot Vinegar (G/F)	x6 £22.00
	x9 £32.00
	x12 £42.00

FEAST

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
Hampshire Chalk Stream Trout, Cauliflower Puree, Smoked Bacon & Beans, Red Wine Sauce (G/F)	£22.00
Herdwick Lamb Rump, Braised Baby Gem Lettuce, Broad Beans, Pink Fir Potatoes, Watercress & Pumpkin Seed Relish (G/F)	£32.00
Cornish Sole, Popcorn Prawn, Seaweed Butter Sauce & Wilted Chard	£27.50
Pork Neck Rib Eye, Smoked Aubergine, Roast Cumin Carrot (G/F)	£23.50
Loomswood Duck, Pickled Cherries, Pak Choi & Courgette Ribbons	£31.00
Quinoa Stuffed Aubergine, Red Pepper & Home Dried Tomato Relish, Courgette & Apple Balsamic (V)	£21.00

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SIDES

£3.50 Each

Thick Cut or Skinny Chips. Seasonal Vegetable Selection.
Pink Fir Potatoes Rosemary Butter. Buttered Hispi Cabbage.
Courgette Red Pepper & Tomato Relish. Pak Choi Watercress & Pumpkin Seeds.
Runner Beans & Sweet Shallots. Roast Cumin Carrots.

INDULGENCE

Baked Cheesecake, Chichester Grown Blueberry Compote (G/F)	£7.90
Strawberry & Vanilla Crisp Pastry Sandwich, Silky Chocolate Cream	£7.90
West Sussex Raspberries & Pinwheel Oat Cranachan Trifle (G/F)	£7.90
Gooseberry Egg Custard Tart, Gooseberry Sorbet	£7.90
Selection of Water Ices (VE) & Ice Creams (G/F, V)	£7.90
Welsh Rarebit, Spicy Cauliflower with Pistachio & Tarragon (V, CN)	£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

Rushmore (Cow, Goat) (V, P)

Wetheridge Hay (Cow) (P)

Westcombe (Cow) (U/P)

Perl Wen (Cow) (V, P)

Highmoor (Cow) (P)

Shorthorn Blue (Cow) (V/P)

V= Vegetarian P= Pasteurized U/P= Unpasteurized

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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