

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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Autumn into Winter 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 | | |

“Simply Cooked, Seasonal, Quality British Food”

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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)

Game Terrine, Celeriac, Poached Raisin & Cobnut Dressing, Surrey Hills (G/F, CN)

Mushroom Pate, Naked Barley, Spring Onion & Tomato Salad, Mushroom Ketchup (Ve, CN)

FEAST

Cumbrian Chicken, Honey & Mustard Almond Crumb,
Roast Cauliflower, Rich Liver & Pepper Sauce (G/F)

Chalk Stream Trout, Butterbean & Spiced Red Pepper Stew, Herb Dressing

Swede & Prune Bake, Squash & Roast Roots, Piccalilli Sauce (Ve)

INDULGENCE

Choice of 2 Cheeses, Artisan Crackers, Club Chutney

East Sussex Apple & Organic BlackBerry Crumble, Custard Sauce (G/F)

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

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Ve= Vegan
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 |
| Crumbed Goats Cheese, Lavender Honey & Candied Walnuts (V, CN) | £7.75 |
| Duck Liver Mouse, Red Wine Poached Pear, Grapes & Chicory, Broken Cobnuts (G/F, CN) | £7.75 |
| Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli | £8.50 |
| Steamed Shetland Mussels, Sparkling Wine Garlic Cream | £8.50 |
| Beetroot Tartar, Ox Tongue in Mustard Seed Jelly, Horseradish Cream (G/F) & Toasts | £8.50 |
| Old Winchester Souffle, Corn & Sage Chowder (V) | £8.50 |
| Smoked Shitake Parfait, Pickled King Oyster Mushrooms (G/F, V) | £8.25 |
| Pan Fried Scallops, Smoked Bacon Lentils, Fine Vegetables & Coral Butter (G/F) | Small £13.50 Large £26.00 |
| Wood Pigeon, Cumbrian Chicken Mousse, Dressed Pearl Barley, Shallot Puree & Watercress | £8.50 |

FEAST

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|---|--------|
| 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 |
| Tomato & Red Pepper Stew, Soft Cheese & Herb Dumplings, Seasonal Vegetables (V, G/F) | £21.00 |
| Lightly Smoked Stone Bass, Colcannon, Mustard Green, Poached Hens Egg (G/F) | £24.50 |
| Suffolk Pork Belly, Squash Puree, Lentils & Pulled Pork, Apple & Turnip Salad, Pickled Cabbage (G/F) | £22.50 |
| Caramelised Lamb Neck Fillet, King Oyster Mushroom & Black Garlic, Chive & Truffle Mash (G/F) | £32.00 |
| Scottish Salmon, Spiced Butterbean Stew, Herb Dressing & Caviar (G/F) | £27.00 |
| Native Partridge, Braised Red Cabbage, Butter Roast Swede & Blackberries (G/F) | £27.00 |
| Lemon Sole, Squid Ink Mash, Prawn Sausage & Samphire, Shellfish Cream | £28.50 |
| Venison, Spelt Grain & Celeriac Risotto, Creamed Spinach & Venison Pastie | £29.00 |

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SIDES

£3.50 Each

Thick Cut or Skinny Chips. Chive & Truffle Mash. Colcannon Mash.
Honey & Mustard Roast Roots. Spiced Bean Stew, Braised Red Cabbage. Pulled Pork Lentils.
Seasonal Vegetable Selection. Wilted Spinach. Garden Salad

INDULGENCE

| | |
|---|-------|
| Burnt Butter Hazelnut Slice, Caramelised Pear, Pistachio Ice Cream (CN) | £7.90 |
| Sticky Banana Pudding, Rum Custard & Golden Raisins | £7.90 |
| Bitter Chocolate & Chestnut Truffle Cake, Candies Chestnuts (CN) | £7.90 |
| Vanilla Cheesecake, Stewed Plums in Red Wine Syrup (G/F, Ve, CN) | £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

Wigmore (Cow) (V, U/P)

Ragstone (Goats) (P)

St Helena (Cow) (U/P)

Sharpham Brie (Cow) (V, P)

Montgomery 18 Months (Cow) (U/P)

Brighton Blue (Cow) (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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