

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

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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

Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli	£8.50
London Cure Smoked Scottish Salmon, Caper Berries (G/F)	£16.50
Crumbed Goats Cheese, Lavender Honey & Candied Walnuts (V, CN)	£7.75
Duck Liver Mousse, Red Wine Poached Pear, Grapes & Chicory, Broken Cobnuts (G/F, CN)	£7.75
Steamed Shetland Mussels, Sparkling Wine Garlic Cream	£8.50
Pan Fried Scallops, Smoked Bacon Lentils, Fine Vegetables & Coral Butter (G/F) Small	£13.50
Large	£26.00
Mushroom Pate, Naked Barley, Spring Onion & Tomato Salad, Mushroom Ketchup (Ve, CN)	£7.75
Beetroot Tartar, Ox Tongue in Mustard Seed Jelly, Horseradish Cream (G/F) & Toasts	£8.50
Old Winchester Souffle, Corn & Sage Chowder (V)	£8.50
Game Terrine, Celeriac, Poached Raisin & Cobnut Dressing, Surrey Hills Cress (C/N)	£7.75
Smoked Shitake Parfait, Pickled King Oyster Mushrooms (G/F, Ve)	£8.25
Wood Pigeon, Cumbrian Chicken Mousse, Dressed Pearl Barley, Shallot Puree & Watercress	£8.50

FEAST

Our Famous Fisherman's Pie, Garden Salad (G/F)	£24.00
Lightly Smoked Stone Bass, Colcannon, Mustard Cream, Poached Hens Egg (G/F)	£24.50
Caramelised Lamb Neck Fillet, King Oyster Mushroom & Black Garlic, Chive & Truffle Mash (G/F)	£32.00
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
Tomato & Red Pepper Stew, Soft Cheese & Herb Dumplings, Seasonal Vegetables (G/F, V)	£21.00
Cumbrian Chicken, Honey & Mustard Almond Crumb, Roast Cauliflower, Rich Liver & Pepper Sauce (G/F)	£22.50
Suffolk Pork Belly, Squash Puree, Lentils & Pulled Pork, Apple & Turnip Salad, Pickled Cabbage (G/F)	£22.50
Swede & Prune Bake, Squash & Roast Roots, Piccalilli Sauce (Ve)	£21.00
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

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

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BREAD

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

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

Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower with Pistachio & Tarragon (V, CN)	£7.90
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

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)

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