

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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Autumn into Winter Supply Partners

AGRICULTURE

	COUNTY	DISTANCE
Aubrey Allen	Warwickshire	93.9
Denhay Farms Ltd	Devon	157.9
E. A William	London	2.7
Entremettier	London	2.7
Flourish Bakery	London	8.3
Foodspeed Ltd	Middlesex	15.9
John Mower	Hertfordshire	37.9
Lake District Farmers Ltd	Cumbria	285.6
Rare Breed Meat Co	Essex	61.4
Taywell Ice Creams	Kent	35.3

AQUACULTURE

	COUNTY	DISTANCE
Alfred Enderby 	Lincolnshire	186.8
BG Fish Ltd	London	3.7
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

BREAD

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

PICK

Smoked Scottish Salmon, Caper Berries (F, Su)	£12.50
Pan Fried Scallops, Smoked Bacon Lentils, Fine Vegetables & Coral Butter (Mo, D, C, Su)	Small £13.50 Large £26.00
Mushroom Pate, Naked Barley, Spring Onion & Tomato Salad, Mushroom Ketchup (Ve, N, Se, Su, G)	£7.75
Beetroot Tartar, Ox Tongue in Mustard Seed Jelly, Horseradish Cream & Toasts (F, E, D, C, M, Su, G)	£8.50
Wood Pigeon, Cumbrian Chicken Mousse, Dressed Pearl Barley, Shallot Puree & Watercress (E, D, C, Su, G)	£8.50
Game Terrine, Celeriac, Poached Raisin & Cobnut Dressing (N, E, S, M, Su)	£7.75
Roast Pumpkin & Squash Soup, Pumpkin Seed & Old Winchester Relish (V, D, C)	£7.75
Chalk Stream Trout, Seaweed Crust, Fennel, Honey & Mustard Dressing (F, M, Su)	£8.50

FEAST

Bronze Turkey, Cranberry & Apricot Sausage Meat, Roast Potatoes, Seasonal Vegetables (N, C, Su, G)	£22.50
West Country Native Beef, Garlic Cream Potato Cake, Braised Red Cabbage & Butter Roast Swede (D, C, Su)	£24.00
Our Famous Fisherman's Pie (F, S, E, D, C, Su), Garden Salad (C, M, Su)	£24.00
Swede & Prune Bake, Squash & Roast Roots, Piccalilli Sauce (Ve, C, M, Su)	£21.00
Caramelised Lamb Neck Fillet, King Oyster Mushroom & Black Garlic, Chive & Truffle Mash (So, D, C, Su)	£32.00
Scottish Salmon, Spiced Butterbean Stew, Herb Dressing & Caviar (F, C, Su)	£29.00
Pheasant, Braised Red Cabbage, Butter Roast Swede & Blackberries (D, C, Su)	£24.00
Lemon Sole, Squid Ink Mash, Prawn Sausage & Samphire, Shellfish Cream (F, Mo, E, S, D, C, Su, G)	£33.00
Venison, Spelt Grain & Celeriac Risotto, Creamed Spinach & Venison Pastie (E, D, C, Su, G)	£29.00

V= Vegetarian, Ve= Vegan,
P= Peanuts, N= Nuts, Se= Sesame Seeds, Mo= Molluscs, F= Fish, E= Eggs, So= Soybean, S= Shellfish,
D= Dairy, C= Celery, M= Mustard, Su= Sulphites, L= Lupin, G= Gluten

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SIDES

£3.50 Each

Thick Cut or Skinny Chips. Chive & Truffle Mash (D). Honey & Mustard Roast Roots (M).
Spiced Bean Stew (C). Braised Red Cabbage (Su). Seasonal Vegetable Selection (D).
Wilted Spinach (D). Garden Salad (C, M, Su). Chestnut Brussel Sprouts (N)

INDULGENCE

Burnt Butter Hazelnut Slice, Caramelised Pear, Pistachio Ice Cream (N, E, D, G)	£7.90
Christmas Sponge Pudding, Orange & Cranberry Compote, Vanilla Custard Sauce (E, D, Su, G)	£7.90
Bitter Chocolate & Chestnut Truffle Cake, Candied Chestnuts (N, E, D, Su)	£7.90
Vanilla Cheesecake, Quince in Red Wine Syrup (Ve, N)	£7.90
Apple & Blackberry Crumble, Somerset Apple Brandy Custard (E, D)	£7.90
Selection of Water Ices (Ve) & Ice Creams (V)	£7.90

BRITISH ISLES CHEESES (D, C, Su)

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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