

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.

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.


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

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.

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 |

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.

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.

Dinner 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

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.

Dinner at The Farmers Club

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)

V= Vegetarian P= Pasteurized U/P= Unpasteurized

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

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.