

BRITISH DIGESTIVE SELECTION

50ml Glass

Lindisfarne, Holy Island, Northumberland

Damson Liqueur	£3.00
Lindisfarne Mead	£4.00
Lindisfarne Spiced Mead	£4.00

Cider Brandy Company, Pass Vale Farm, Somerset

Somerset 10yr Old	£4.00
Somerset Pomona	£3.00
Somerset Blackcurrants in Apple Eau De Vie	£4.50

English Vodka Company, Great Yeldham Hall, Essex

Old Fashioned English Toffee Vodka	£4.00
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Chase Distillery, Chase Farm, Herefordshire

Pococello	£4.00
Williams Sloe and Mulberry Gin	£4.50
Elderflower Liqueur	£3.50
Rhubarb Vodka	£4.50

Wilkin & Sons Ltd, Tiptree Farms, Essex

Raspberry Gin Liqueur	£6.00
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Please ask a member of the team
for our full bar selection.

All the spirits are served in 25ml & 50ml measures.

For Reciprocal Members a 10% Reciprocal Charge will be added to the final bill.

All prices include VAT. Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our team to help you choose a suitable meal.

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 Jelle and Elvis on
restaurant@thefarmersclub.com

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SPRING PROVENANCE STORY

Our aim is to source produce from all regions of our wonderful country during the year as we travel through the seasons. Great new products from different regions of the country are always becoming available throughout the year allowing us to create dishes that highlight British produce for you and your guests to enjoy.

Spring is here and on time which makes a stark contrast to 2018 when the winter cold and wet weather continued on far too long. Some lovely ground vegetables are making their way to the club from various farms and suppliers I have from Lincolnshire down to the East of Kent Nuts from Kent, Tomatoes from West Sussex & Suffolk are back on. Onions and Shallots from Bedfordshire. Asparagus from 2 farms in Norfolk. We may even see some soft fruits coming through earlier this year as the weather has been quite clamant.

Shellfish is now being delivered directly from Portland, Dorset. Watch out for some specials as the weather warms and when our Terrace Menu returns in June, which proved very popular last year.

We have Veal which is reared in The Lake District. Goosnargh Ducks are from Swainson House Farm in Lancashire. Free-Range Cotswold White Chickens from Robert Caldecott on Holly Farm in Gloucestershire and some beautiful Free-Range Pork from Jimmy Butlers St Margaret`s Farm in Suffolk.

As I continue to look for and establish new links with estates, farms and suppliers throughout the United Kingdom and Ireland, looking for “that something different” that isn’t readily available to everyone but produce that I hope you will all appreciate and hopefully you will enjoy when we look after you in the restaurant.

I’m always looking around the counties of our country for cheeses that I hope you will all enjoy and for this season I have chosen some lovely ones from Northumberland, Scotland and County Durham.

Enjoy,

Chef

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COMBINATIONS

3 courses for £28.00

TO BEGIN

Suffolk Pork Fritter, Cockles & Laver Bread Mayo
Somerset Goats Curd & Irish Soda Burnt Cream, Tomato Salad & Bloody Mary Sorbet (V)
Homemade Soup of the Day (V)
Farmers Club Scotch Egg, Piccalilli Relish

FEAST

Dish of the Day
Scottish Salmon, Onion Potatoes, Crushed Pea & Mint, Citrus Butter Sauce
London Stout & Dorset Apple Syrup Glazed Norfolk Quail, Spring Onion & Shallot
Cumbrian Calves Liver & Bacon, Horseradish & Sage Red Emmalie Mash
Woodland Mushroom & Leek Cobbler, Colston Bassett Stilton & Chives Scones (V)

INDULGENCE

Asparagus & White Cocoa Tart, Caramelized Crisps
Rhubarb & Custard Cheesecake, Rhubarb Doughnut & Vanilla Ice Cream
Selection of Water Ices & Ice Creams

Coffee or Tea
Chef's Treats

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CHEESES FROM SCOTLAND, DURHAM & NORTHUMBERLAND

(Individual £3.20 or Selection £8.25)

All Served with Miller Damsels & Peter's Yard Artisan Biscuits

Durham Camembert

A soft creamy cheese with a white mould rind and a mild flavour. Based in the beautiful village of Mordon in County Durham, Parlour Made Artisan Cheese is made on the farm using traditional methods. Fresh warm milk is piped straight from the cows into the cheese vat at 6am every morning. The milk is pasteurised before the cheese making process begins. Once the curd has formed it is cut with special curd knives and stirred before being packed into moulds and turned regularly. Then the cheese is stored for 4-5 weeks until matured. (V)

Morden Isle

Neil & Carol Peacock only use fresh milk, produced on their farm by cows to lovingly create handmade cheeses using traditional recipes. Winner of 1 gold star at Great Tastes 2018 this semi-soft cheese rubbed in locally produced cold pressed rapeseed oil and matured for 2 months has a mild yet sweet flavour. (V)

Lanark White

Moulded and salted by hand then wrapped in a traditional muslin cheese cloth to mature for at least two months. During this time it develops a natural crust on the outside and a delicious sweet nutty flavour. Lanark White will vary throughout the season although it never becomes overpowering.

Doddington

A cheese with bright and grassy flavours through to savoury, brothy, and almost Parmesan-like. It has a firm and smooth texture, similar to that of Cheddar. One of the really special things about Doddington is that producer Maggie Maxwell uses still-warm raw milk from a single milking of her brother's cows to make each batch. She believes that this freshness of raw milk is key to the quality of her cheese. (V)

Lanark Blue

An iconic farmhouse Scottish cheese, produced by cheesemaker Humprey Errington. The taste is slightly sweet and green-blue veins spreading through the cheese are the result of mould having been sprinkled into the rich sheep's milk vat before the cheese is curdled. After that the cheese is molded by hand and allowed to mature for three months. (V)

Smoked Cuddy's Cave

Naturally oak-smoked at the Teviot Smokery near Jedburgh. This cheese gets a 48-hour oak chip smoke, which slowly permeates in. The result is a succulent, smooth and creamy smoky cheese, devilishly addictive. Unpasteurised and made with traditional rennet.

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PROVENANCE

AGRICULTURE

Alfred Sole & Son
Bagborough Farm
 Ca` def Carbonaio
 Clonakilty Co
 Corston Fields Farm
 Court Lodge Farm
 Creedey Carver Ltd
 Droitwich Saltworks
 Duchess Farms Ltd
 E. A Williams
 Elite Fine Foods
 Elveden Farms
Everleigh Farm Shop Ltd
 Flourish Bakery
 Francis & Sons
 Greenham Quail
 G's
 Haines Farm
 Haygrove
Holly Farm
 Honeyrose Craft Bakery
 Kent & Fraser
 Liberty Fields
 Livesey Bros
Long Clawson Dairy
Lake District Farmers
 Macsween
 Manor Farm
 Netherend Dairy
 Norfolk Quail
 Nutbourne Nursery
North Doddington Farm
 Parrish Farms
Potash Farm
 Quicke's Traditional Ltd
 Red Star Growers
 Snowdonia Cheese Company
 Silver Spoon Sugar
 St Margarets Farm
 Staples, Marsh Farm
Sparkenhoe Farm
Swainsom House Farm
 Taywell Ice Creams
The Cheese Shed @ Cote Hill Farm
 The Cheese Merchant
 The Bread Factory
 The Garlic Farm
 The Pembrokeshire Beach Food Co
The Real Cure, Hartfield Farm
 Tiptoe Farm
 Tiptree Farms
 Udale Speciality Foods Ltd
Village Farm Co
 Weald Smokery
 Westlands
 Windmill Hill Fruits
 Woodbridge Farm
Woodhall's Charcuterie
Walston Braehead Farm

Aquaculture

Alfred Enderby Ltd
 Flying Fish
 BG Fish Ltd
 Inverawe Scottish Smokehouse

H Forman & Sons
 Portland Shellfish Ltd



** Protected Geographical Indication

COUNTY

Cambridgeshire
Somerset
 Devon
 Cork
 Somerset
 East Sussex
 Devon
 Worcestershire
 Hertfordshire
 London
 East Sussex
 Norfolk/ Suffolk
Dorset
 London
 Lincolnshire
 East Sussex
 Cambridgeshire
 Berkshire
 Herefordshire
Worcestershire
 London
 London
 Dorset
 Leicestershire
Leicestershire
Cumbria
 Edinburgh
 Suffolk
 Gloucestershire
 Norfolk
 West Sussex
Northumberland
 Bedfordshire
Kent
 Devon
 Worcestershire
 Gwynedd
 Cambridgeshire
 Suffolk
 Lincolnshire
Leicestershire
Lancashire
 Kent
Lincolnshire
 London
 London
 Isle of Wight
 Pembrokeshire
Dorset
 Northumberland
 Essex
 Lancashire
Durham
 East Sussex
 Worcestershire
 Herefordshire
 Dorset
Lancashire
South Lanarkshire

DISTANCE

63.8
125.8
 197
 571.37
 118.5
 72.8
 194.9
 117.6
 32
 2.7
 64.2
 83.6
83.8
 8.3
 135.4
 67.7
 82.2
 49.5
 131.7
115.35
 9.7
 9.7
 143.1
 114.7
122.6
310.1
 413.72
 90.59
 133.5
 120.2
 52
335.6
 49.3
39.1
 180.2
 119.7
 247.2
 94.0
 115.2
 142
105.5
237.2
 35.3
173.2
 6.1
 8.75
 90.2
 252.4
113.7
 350.7
 60.9
 256.4
267.4
 53.85
 119
 132.2
 122.9
210.7
392

Lincolnshire 199 Miles
 Cornwall 257
 London 3.7
 Argyll 493

London 6.2
 Dorset 142.3

PICK

Goosnargh Duck Galantine, Port & Pistachio Jelly, Crisp Bread	£7.75
London Cure Smoked Scottish Salmon, Caper Berries	£10.50
Somerset Goats Curd & Irish Soda Burnt Cream, Tomato Salad & Bloody Mary Sorbet (V)	£6.75
Soup of the Day (V)	£6.35
Western Isles Scallops, Cauliflower Puree, Celeriac, Apple & Sea Beet Salad, Exmoor Caviar	Small £12.50 Large £24.00
West Country Short Rib Salt Beef, Beef & Onion Crisp, Pickled & Charred Parrish Farm Onions	£8.75
Farmers Club Scotch Egg, Piccalilli Relish	£6.50
Clonakilty Black Pudding & Potato Press, Parrish Farm Onions, Mustard Cress	£7.25
Suffolk Pork Fritter, Cockles & Laver Bread Mayo	£6.75
Woodland Mushroom Pate, Pearl Barley & Cobnut (V)	£6.95
Loch Duart Sea Trout, Dorset Crab Fritter, Pea Puree, Radishes & Bacon Crumb	£8.75
Cotswold Chicken, Ham Hock & Baby Leek Terrine, Apple & Grape Chutney, Spring Vegetable Slaw	£7.25
Asparagus & Pheasant Egg, with:	
Treacle Cured Scottish Salmon	£10.50
or	
Dry Cured Cumbrian Ham	£8.75

TO SHARE

Cured Meat Platter	small £9.60
Marmalade Glazed Ham, Wild Fennel & White Pepper Salami, Dorset Blue Vinny & Fig Salami, Hartgrove Coppa, Sweet & Hot Paprika Sausage Scotch Egg, Blue Cheese, Ham & Asparagus Tart	large £18.00
Forman & Sons Smoked Fish Platter	small £11.50
Roast Salmon, Garden Pea & Goats Cheese Tart Keta, Kipper Scotch Egg, Cods Roe Spread, Smoked Salmon, Smoked Eel, Dried Salmon Crisp	large £22.00

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FEAST

Wild Bass, Fennel Salad, Spiced Clams & Cockles	£20.80
West Country Native Breed Rib Eye Steak, Mushroom Ketchup, Overnight Tomatoes (Choice of Bone Marrow or Seaweed Butter, Bearnaise or Peppercorn Sauce)	£27.00
Breaded South Coast Plaice, Baby Spinach, New Potatoes & Piccalilli Dressing	£18.00
Woodland Mushroom & Leek Cobbler, Colston Bassett Stilton & Chive Scones(V)	£17.45
West Country Lamb, Rosemary Potato, Apple & Celeriac Puree, Salt Cured Belly	£18.60
Scottish Salmon, Onion Potatoes, Crushed Pea & Mint, Citrus Butter Sauce	£17.60
Spring Vegetable, Pearl Barley & Short Grain Rice Cake, Spinach, Asparagus & Baby Carrots, Hollandaise (V)	£17.45
London Stout & Dorset Apple Syrup Glazed Norfolk Quail, Spring Onion & Shallot	£17.45
Spiced Pork Belly, Prunes in Bacon, Walnut Potato Dumplings, Rainbow Chard & Crackling Pork Pencil	£17.75
Monkfish, White Bean & Vegetable Stew, Wild Garlic Relish	£19.25
Hanger Steak, Truffle Mash, Peppercorn Cream, Bone Marrow Crumb	£17.75
Cumbrian Calves Liver & Bacon, Horseradish & Sage Red Emmalie Mash	£17.50

DISH OF THE DAY (£17.50 Each)

MONDAY

Shepherd's Pie, Seasonal Vegetables

TUESDAY

Free Range Chicken, Leek & Mushroom Pie

WEDNESDAY

Farmers Club Fisherman's Pie

THURSDAY

Steak, Mushroom & Kidney Pudding

FRIDAY

Skippers Catch of the day

SIDES (£2.75 Each)

Green Beans & Garlic Cream, White Cabbage with Bacon Butter, Smoked Garlic Mash,
Soy & Coriander Heritage Carrots, Bacon & Lettuce Garden Peas,
Asparagus & Grated Legbar Egg, Chopped Parsley (Supp or Market Price),
Tenderstem or Purple Sprouting Broccoli Toasted Almonds,
Minted New Potatoes, Thick Cut or Skinny Chips, Wilted Nutmeg Spinach

INDULGENCE (£7.00 Each)

Caramel Set Cream, Poached Prunes, Pecan Brittle

Orange & Dark Chocolate Jaffa, Orange Sorbet

Sticky Toffee Pudding Souffle, Milk Ice Cream

Asparagus & White Cocoa Tart, Caramelized Crisps

Rhubarb & Custard Cheesecake, Rhubarb Doughnut & Vanilla Ice Cream

Roasted Pineapple & Passion Fruit Cream, Toasted Coconut & Sweet Cloud, Lime & Mint