

FARMERS & FLETCHERS

IN THE CITY

NEWSLETTER

Winner of our ‘Signature Sandwich’ Competition



Memories of walking on the beach at Winterton in Norfolk followed by a visit to a local pub was all the inspiration David Butcher needed to create the recipe for a winning sandwich. David’s Beef ‘n Beet sandwich was the winning entry in our Signature Sandwich Competition and his sandwich will now feature on our menu for a whole year.

Farmers & Fletcher’s in the City’s Executive Chef, David Summerell said: “We wanted to find a new sandwich that showcased the best of British produce. David’s winning entry did just that; it’s a mouth watering sandwich which uses everyday ingredients to create something that’s far from ordinary. I’m sure our customers will enjoy tasting his Beef ‘n Beet sandwich, which will become our signature sandwich for the coming year.”

The secret ingredient to Beef ‘n Beet is David’s easy to make beetroot marmalade made with capers, tarragon and gherkins, this creates piquancy reminiscent of steak tartare and offsets the earthy sweetness of the beetroot.

[Read more](#)

SUMMER MENU



At Farmers & Fletcher’s in the city we are committed to seasonal produce and we encourage dining with the seasons. June heralds the start of our summer menu full of mouth watering dishes and seasonal meat, fish, vegetables and fruit.

We have a selection of hot and cold starters to meet every occasion. As temperatures soar cool down with a chilled watercress soup with homemade herb cheese scones.

Or to enjoy the best of seasonal vegetables we suggest: textures of courgette and aubergine, basil and heritage tomatoes.

For mains you can choose from seafood, meat, poultry and of course we can cater to your vegetarian needs. Fancy a trip to the seaside but can’t spare the time then you can still enjoy the flavours of our coastline with roast crab and chervil crusted pollock fillet, sautéed new potatoes, lemon butter sauce and summer vegetables. Prefer meat but want a light and healthy option how about braised English rabbit with artichoke, pea and new potato fricassée, fresh water crayfish and marjoram. In case you didn’t know rabbit is low in calories, almost cholesterol free and has a high percentage of easily digestible protein.

When it comes to desserts you will be spoilt for choice with summer fruits in abundance. One of our favourites is summer berry jelly and elderflower posset with lavender shortbread; we hope it becomes yours. From peaches to summer berries and strawberries and cream, we will be serving the best of British fruits sourced from local suppliers throughout June, July & August.

Want to know more about our summer menu then please call 020 7600 2064.

Wine of the Month and June’s Wine & Food Pairing



Our wine of the month is a very agreeable medium bodied red: Chemin de la Serre Carignan 2014 Vieilles Vignes Pays d’Herault, from France.

Made from old vines of Carignan, a traditional grape variety from the Languedoc Roussillon area of South East France. This deep red wine shows delightful aromas of blackcurrant with spicy hints of cloves and vanilla.

This is truly the closest you will get to a wine that will go with anything. Why? Well because Carignan has a balanced flavor profile without bitter tannin, and thus the wine tends to act more like an ingredient when paired with food. This wine’s medium bodied style will go with big, bold dishes as well as lighter ones. However we would match it with our roast crown and confit legs of British poussin with nettle mash, summer greens and baked cherry tomatoes.

As always we have an excellent selection of wines from around the globe and would be happy to make food and wine pairing recommendations.

Save
10%
IN AUGUST

For all events booked before the end of July and taken in August we will be offering a generous *10% discount off food, room hire and selected packages. If you are not in a hurry and you are working to a budget this is the time to run your event. You can enjoy a 3 course dinner, including sparkling wine reception, half a bottle of wine with dinner, water, tea or coffee from *£83.70 per head including room hire. Our **fully inclusive day delegate rates** will be starting at *£58.50 to include a sandwich and fruit lunch and *£67.50 for a hot lunch. **To take advantage of our generous August only discount call 020 7600 2064.**

*excludes non packaged beverages **minimum numbers apply



THE LONDON VENUE AWARDS 2015

FINALIST

Best Livery Hall

We were recently recognised by the London Venue Awards and shortlisted in the Best Livery Hall category. The London Venue Awards recognise excellence and exceptional quality offered at different types of venues in London. Considering that we have only been open since September 2015 we’re certainly making a splash.

If you haven’t seen our venue yet and wonder what all the fuss is about then please come and see what makes us different. Whatever event you are planning in 2016 whether it’s a Corporate or Livery event or a personal celebration please remember we are just a phone call away.

Please call 0207 600 2064 and we will be delighted to make an appointment to show you round.



GET IN TOUCH

For general enquiries, please call

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Farmers & Fletcher’s in the City

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Our office hours are Monday to Friday, 9.00am - 5.00pm