



Club Restaurant Menu

FOR THE TABLE

Mediterranean olives (VE)	5.75
Breadbasket with butter & olive oil	6.25

STARTERS

Salmon gravadlax	15
Lemon & dill gravadlax, avocado mousse, shallot & caper vinaigrette, rocket	
Game terrine	15
Coarse game terrine with piccalilli, toasted brioche & Parma ham crisp	
Spiced mackerel fillet	10.5
Mackerel marinated in cumin, chilli & paprika, sautéed and served on a celeriac & horseradish remoulade, lemon dressing	
Beetroot & feta tartlet (V)	8.75
Roasted beets & crumbled feta in a buckwheat tartlet, watercress salad	
Sweetcorn chowder	9
Sweetcorn kernels & pancetta	
Artichoke Caesar (VE)	8.7
Grilled artichoke, baby gem, ciabatta croutons, hummus Caesar dressing	
Chicken Caesar salad	Starter 9 · Main 17
Chargrilled chicken fillet, soft-boiled egg, anchovies, crisp baby gem & croutons	

SIDES

Minted new potatoes	4
French fries	4
Sweet potato fries	4
Garden peas	4
Fine beans & shallots	5.25
Mashed potatoes	4
Garden salad	4

MEAT & FISH

Crispy duck leg	28
Marinated duck leg served with tomato & bean cassoulet, port wine jus	
Seared sea bream fillet	21
Lemon & pepper couscous, chimichurri sauce	
230g English sirloin steak	36.5
Watercress, French fries & béarnaise sauce	
Guinea fowl supreme	25
Lentils à la Française, parsnip crisps, red wine jus	
Braised beef brisket cottage pie	19
Topped with horseradish creamed potato, with peas & salad	
Prawn & sweet potato curry	19
Wholegrain rice, tomato & red onion salad, mango chutney & poppadom	
Salmon fishcakes	18.5
Celeriac & horseradish remoulade, pea purée, hollandaise sauce & mixed leaf salad	

VEGETARIAN & VEGAN

Pumpkin ravioli (V)	18
Sage cream sauce & roasted butternut squash	
Mushroom rigatoni (V)	17
Porcini sauce wilted spinach, oyster mushrooms & shaved Parmesan style cheese	
Beetroot risotto (V)	17
Roasted beets & feta	
Stir-fried greens & smoked tofu (VE)	17
Tenderstem broccoli, pak choi & fine beans stir-fried with tofu in a spiced soy sauce, brown rice & sesame seeds	