

Two Course Menu - £25.00

January 2018

Lunch from 12.30pm with last orders at 1.50pm, Dinner from 7.15pm with last orders at 9.15pm

Starters

£6.50

Halloumi and Israeli couscous salad

Giant couscous salad mixed with aromatic herbs, lemon zest, pomegranate and Belgian endive

Caramelised white onion and cheddar tart
served with tendril pea shoot salad and Branston pickle

Mini fish cakes
served with tartare sauce and a lemon wedge

Roasted butternut squash soup served with crème fraîche and basil oil

Main Courses

£18.50

Pan roasted rump of beef and blue cheese sauce
served with sautéed chestnut mushrooms, black cabbage and mashed potato

Slow cooked pork cheeks
served with soft polenta, sautéed kale, calvados jus and crispy onions

Pan roasted red sea bream
served with salt roasted turnip, sautéed green beans and a beurre noisette sauce

Roasted aubergine topped with sun blushed tomatoes, mozzarella and parmesan
served with a red and yellow bell pepper puree, puy lentil and mixed seeds salad and basil leaves

Side Orders

£3.50 each

Medley of vegetables, mashed potato, minted green beans

Desserts

£6.50

Sticky toffee pudding served with honeycomb ice cream

Passion fruit and coconut tart

A selection of Ice Creams and sorbet (*two scoops*)
(please ask a member of our staff for flavours available)

British and French Cheeseboard

£9.50 for a selection of all 4 cheeses, £ 3.50 supplement if taken as a 2nd course

Please ask for our selection of the day
served with a selection of Biscuits, Fig cake, Grapes & Granny Smith apple

A one course dinner is available at £ 18.50 per person

Members are reminded that the club restaurant is non-smoking and a mobile free area.

Food Allergies and Intolerances

Before choosing your food, please speak to one of our staff about your requirements.