

Two Course Menu - £25.00

March 2018

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

Starters

£6.50

Gruyère cheese and beetroot on toast

Toasted ciabatta bread topped with caramelised onions, gruyere cheese, beetroot chutney and toasted pumpkin and sunflower seeds

Crab cakes

served with pea and mint purée, baby water cress and lime wedge

Parma ham, radicchio and rocket salad

served with parmesan shavings, crispy Parma ham and balsamic reduction dressing

Cream of white onion and thyme soup

Main Courses

£18.50

Pan fried chicken supreme marinated with Thai spices

served with pan charred cauliflower and broccoli, sugar snap peas, carrot and coconut purée and finished with a green Thai broth

28 day aged 8oz grilled ribeye steak (*£5 supplement*)

served with skinny fries, garlic roasted tomato, portobello mushroom and béarnaise sauce

Baked chilli and garlic salmon supreme

served with crushed potatoes, sautéed kale and chive beurre blanc

Gnocchi

Sautéed with radicchio and served with wild rocket, basil pesto and crispy parmesan

Side Orders

£3.50 each

Medley of vegetables, skinny fries

Desserts

£6.50

Apple crumble served with vanilla ice cream

A selection of ice creams and sorbet (two scoops)

(please ask a member of our staff for flavours available)

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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.