

Two Course Menu - £25.00

April 2018

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

Starters

£6.50

“Prosciutto e Melone “

Crispy Parma ham, Brighton blue cheese, melon, baby basil, balsamic reduction and basil oil

Prawn cocktail

Royal Greenland prawns, crispy lettuce, tomato salsa, avocado, cocktail sauce and olive straw

Breaded brie

served with chilli jam and tendril pea shoot salad

Cream of leek and potato soup

Main Courses

£18.50

Roasted rump of beef

served with sautéed broccoli, mashed potato and red wine jus

Mixed fish and seafood pie

topped with a puff pastry crust and served with mixed leaf salad and lemon dressing

Pan roasted hake supreme

served with cauliflower purée, and vegetables jardinière

Gnocchi

mixed with rocket pesto, sun blushed tomatoes and served with rocket leaves with Parmesan tiles

Side Orders

£3.50 each

Medley of vegetables, herb roasted baby potatoes, mashed potato

Desserts

£6.50

Treacle tart served with honey comb ice cream

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, quince jelly, 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.