

# Two Course Menu - £25.00

January 2019

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

## Starters

*£6.50*

Confit duck terrine  
served with red onion marmalade and crisp bread

Tomato, mozzarella and rocket salad  
served with basil pesto and parmesan

Vodka and beetroot cured Scottish salmon fillet  
served with baby watercress and radish salad with a lemon dressing

Wild mushroom soup with a drizzle of white truffle oil

## Main Courses

*£18.50*

Braised pork belly  
served with carrot purée, tenderstem broccoli and brandy jus

Grilled aged rib eye steak *(£5 supplement)*  
served with hand cut chips, garlic roasted Portobello mushroom, béarnaise sauce and watercress salad

Baked haddock fillet  
served with sautéed baby potatoes, fine green beans and shallot cream sauce

Gnocchi Genovese  
sautéed with oven dried tomatoes, basil pesto, wild rocket and parmesan crisp

## Side Orders

*£3.50 each*

Medley of vegetables, sautéed French beans, mashed potato

## Desserts

*£6.50*

Apple crumble served with vanilla ice cream

A selection of ice creams and sorbets (two scoops)  
*(please ask a member of our staff for flavours available)*

## British Cheeseboard

*£9.50 for a selection of all 4 cheeses, £ 3.50 supplement if taken as a 2<sup>nd</sup> course*

Please ask for our selection of the day

Served with a selection of biscuits, fig and apple chutney, 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.