

# Two Course Menu - £25.00

February 2019

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

## Starters

*£6.50*

Parma ham salad

served with wild rocket, radicchio, Grana Padano cheese, crispy ham and a balsamic reduction

Grilled aubergine and mozzarella salad

served with grilled vine tomatoes and a balsamic reduction

Grilled mackerel fillet

served with lightly pickled cucumber and a citrus dressing

Cream of white onion and potato soup

topped with white truffle oil

## Main Courses

*£18.50*

Roasted rump of beef

served with heritage carrot purée, sautéed broccoli and red wine jus

Pan roasted canon of lamb *(£5 supplement)*

served with parsnip purée, fine green beans, caramelized shallots and tarragon jus

Pan fried salmon supreme

served with sautéed baby potatoes, curly kale and tomato salsa

Handmade Linguine

served with wild rocket pesto, wild rocket and parmesan

## Side Orders

*£3.50 each*

Medley of vegetables, French fries, sautéed broccoli

## Desserts

*£6.50*

Vanilla crème brûlée served with a sable biscuit

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.