

# Two Course Menu - £25.00

March 2019

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

## Starters

*£6.50*

Seared canon of lamb carpaccio  
served with red vein sorrel, tendril pea shoot, crisp shallots, and minted sugar snaps

Grilled halloumi and multigrain salad  
served with avocado, pomegranate, quail's egg halves and aromatic herbs

Seafood salad (*£3.50 supplement*)  
served with crispy salad and lemon wedge

Jerusalem artichoke soup  
topped with a drizzle of white truffle oil

## Main Courses

*£18.50*

Thai green chicken curry (*vegetarian option available*)  
cooked with vegetables in a spiced coconut green sauce and served with jasmine rice

"Steak au poivre" (*£5 supplement*)  
served with thin French fries, sautéed French beans and pepper sauce

Pan fried wild brill (*£3 supplement*)  
served with tenderstem broccoli, cauliflower purée, crispy kale and lemon dressing

Poached salmon fillet  
served with steamed heritage carrots, edamame beans and creamy leek sauce

## Side Orders

*£3.50 each*

Medley of vegetables, thin French fries, sautéed fine green beans

## Desserts

*£6.50*

Tia Maria tiramisu

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.