

Two Course Menu - £27.00

June 2019

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

Starters

£7.50

Ham hock terrine
served with piccalilli and toasted sourdough

Grilled mackerel fillet
served with sliced cucumber, frisée lettuce and citrus dressing

Golden beetroot carpaccio
served with goat's cheese, mixed cress salad, crispy parmesan and pickling dressing

Pea and mint soup

Main Courses

£19.50

"Steak au poivre" (£5 supplement)

Pan roasted rib eye steak served with skinny fries, fine green beans and black pepper sauce

Roast chicken breast
served with sautéed broccoli, carrots, crispy Parma ham and wild rocket pesto

Baked Pollock
served with vegetable ragu, spinach and pea purée

Risotto jardinière
cooked with peas and diced vegetables and topped with pea shoots and parmesan shavings

Side Orders

£3.50 each

Medley of vegetables, French fries, sautéed broccoli with chili and garlic

Desserts

£7.50

Eton mess

British Cheeseboard

£9.50 for a selection of all 4 cheeses, £ 2.50 supplement if taken as a 2nd 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 £ 19.50 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.