

# Two Course Menu - £27.00

July 2019

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

## Starters

*£7.50*

Pulled pork croquette  
served with spiced gooseberry chutney

Trio of cured salmon

Scottish salmon fillets cured with gin; vodka and beetroot and 18-year Glenfiddich whisky and moscovado served with baby watercress and radish salad and a lemon dressing

Grilled artichoke and goats cheese tart  
served with wild rocket, crispy parmesan, pesto and a balsamic reduction

Cream of fennel soup with crème fraîche

## Main Courses

*£19.50*

Beef rump

Pan roasted rump of beef served with served with béarnaise sauce sauce and triple cooked chips

Pan fried monk fish wrapped in Parma ham (*£3 supplement*)  
served with butter roasted asparagus and samphire and cauliflower purée

Fish and chips

Breaded haddock served with crushed peas, triple cooked chip, tartare sauce and a lemon wedge

Gnocchi

served with green peas, sunkissed cherry tomatoes, rocket pesto and parmesan

## Side Orders

*£3.50 each*

Medley of vegetables, triple cooked chips, sautéed tender stem broccoli with chili and garlic

## Desserts

*£7.50*

Eton mess

Fruit salad

## British and French Cheeseboard

*£9.50 for a selection of all 4 cheeses, £ 2.50 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 £ 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.