

Two Course Menu - £27.00

November 2019

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

Starters

£7.50

Parma ham and fig

served with red onion marmalade on toasted ciabatta bread with a balsamic reduction

Smoked haddock tart

served with pea shoot salad, frisee and radish salad, radish and a lemon dressing

Grilled Mediterranean vegetables

served with wild rocket leaves, pomegranate, parmesan tuiles, and basil pesto

Roasted parsnip soup

Main Courses

£19.50

Confit duck leg

served with mashed potato, fine green beans and duck and red wine jus

Pan seared beef bavette

served with a medley of vegetables and red wine jus

Poached halibut fillet *(£5 supplement)*

served with celeriac purée and tenderstem broccoli

Pan fried salmon supreme

served with curly kale and sautéed potatoes

“Melanzane alla Parmigiana”

Grilled aubergine baked in a rich vine tomato sauce and parmesan and served with a mixed salad

Side Orders

£3.50 each

Medley of vegetables, sautéed potatoes,

Desserts

£7.50

Apple crumble served with vanilla ice cream

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.