

## Two Course Menu - £25.00

October-November 2017

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

### Starters

£6.50

Spiced breaded chicken thigh served with chive aioli

Smoked salmon with lemon pancake and crème fraîche

Mixed wild mushroom tart  
served with rocket, manchego cheese shavings and truffle oil

Cream of white onion soup with basil pesto

### Main Courses

£18.50

Grilled ribeye steak  
served with garlic roasted plum tomato, béarnaise sauce and triple cooked chips (£5 supplement)

Roasted guinea fowl breast  
served with sautéed green beans, grain mustard mashed potato and red wine jus

Pan roasted hake supreme  
served with sautéed leeks, black cabbage and butternut squash purée

Seafood pie  
baked mixed fish and seafood in a creamy sauce topped with crusty puff pastry pillows and served with mixed leaf and herb salad

### Side Orders

£3.50 each

Medley of vegetables, triple cooked chips, garlic mushrooms

### Desserts

£6.50

Sticky toffee pudding with salted caramel ice-cream

Lemon tart with crème fraîche and frozen raspberries

A Selection of Ice Creams and sorbet (*two scoops*)  
(*please ask a member of our staff for flavours available*)

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### British and French 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 cake, 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.