

## Two Course Menu - £25.00

January 2018

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

### Starters

£6.50

Smoked haddock and leek tart  
served with a wild peppery rocket salad, English radish, crème fraîche and lemon dressing

Grilled aubergine timbale  
Layers of grilled aubergine with soft goat's cheese, heritage tomato and basil pesto

Parma ham with roasted courgette carpaccio  
served with radicchio and parsley salad and balsamic reduction

Cream of leek and potato soup with scented white truffle oil

### Main Courses

£18.50

Slow cooked feather blade of beef  
served with root vegetables and red wine jus

Grilled aged rib eye steak (£5 supplement)  
served with garlic roasted tomato and mushrooms, hand cut chips and béarnaise sauce

Lemon thyme baked hake supreme  
served with French beans sautéed with shallots, roasted baby potatoes and hollandaise sauce

Gnocchi  
sautéed with sun blushed tomatoes and basil pesto and topped with rocket and parmesan shavings

### Side Orders

£3.50 each

Medley of vegetables, French fries, minted green beans

### Desserts

£6.50

Chocolate and amaretto cheesecake

Pear and almond tart served with honeycomb ice cream

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.