

Two Course Menu - £25.00

March 2018

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

Starters

£6.50

Spiced salted beef

served with tomato chutney, cornichon, pomegranate seeds and freshly baked bread

Panko tiger prawns

served with sweet chilli sauce and crispy salad

Vegetable tart

Roasted courgettes, aubergines and sun blushed tomato tart served with wild rocket and green pesto

Cream of broccoli soup served with gruyere cheese crostini and chives

Main Courses

£18.50

Roasted chicken breast wrapped in Parma ham

served with tomato fondue, ratatouille and basil pesto

28 day aged 8oz grilled ribeye steak (*£5 supplement*)

served with triple cooked chips, sautéed French beans and chimichurri sauce

Pan fried Cod supreme

served with pepper purée, sautéed curly kale, baby capers and shallot dressing

Risotto jardinière

cooked with small dices of celery, carrot, green peas, broccoli, concasse tomato, spring onion and served with a parmesan crisp

Side Orders

£3.50 each

Medley of vegetables, triple cooked chips, chilli and garlic sautéed broccoli

Desserts

£6.50

Baked blueberry cheesecake served with raspberry coulis

Sticky toffee pudding served with salted caramel ice cream

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 2nd 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.