

## Two Course Menu - £25.00

July 2018

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

### Starters

£6.50

Grilled mackerel fillet

served with endive lettuce, orange segments, gherkins and citrus dressing

Courgette and goat's cheese bruschetta

Toasted garlic ciabatta topped with roasted courgettes, goat's cheese and sun blushed cherry tomatoes

Rabbit rilette

Served with freshly baked bread and gooseberry chutney

Chilled melon and roasted pine nut soup

### Main Courses

£18.50

Pan fried turbot (*£5 supplement*)

served with butter roasted asparagus wrapped in Parma ham, stuffed mussels, wilted spinach and roasted pepper purée

Baked hake supreme

served with minted crushed peas and broad beans, tomato concasse and spring onion salsa

Chicken Caesar salad

Crispy romaine lettuce mixed with parmesan croutons and Caesar dressing, topped with breaded chicken breast, boiled egg and parmesan shavings

Grilled rump of beef

served with béarnaise sauce, skinny fries, baby water cress and oven dried tomato

### Side Orders

£3.50 each

Medley of vegetables, skinny fries, minted steamed baby potatoes

### Desserts

£6.50

Dark chocolate mousse served with roasted cherries and brownie

Mixed fruit salad

A selection of ice creams and sorbets (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, quince jelly, 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.