

Two Course Menu - £25.00

October 2018

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

Starters

£6.50

Crab and prawn risotto
served with baby watercress and parmesan crisp

Feta, fig and beetroot salad
served with pomegranate, basil pesto, parmesan tuiles and a balsamic reduction

Smoked duck salad
served with pear shavings, pea shoot salad and a honey and orange dressing

Celeriac soup topped with crème fraîche

Main Courses

£18.50

Pan fried sea bream fillet
served with roasted fennel, tomato fondue, basil dressing and wild rocket

Pan seared sesame-crust yellowfin tuna loin
served with tenderstem broccoli, shitake mushrooms, chilli and teriyaki sauce

“Confit de canard”

Crispy duck leg confit served with truffle scented mashed potato, sautéed French beans and tarragon jus

Duo of lamb *(£3 supplement)*

Roasted canon of lamb and braised shoulder shepherd's pie served with a medley of vegetables

Side Orders

£3.50 each

Medley of vegetables, truffle scented mashed potato, French fries

Desserts

£6.50

Apple crumble served with salted caramel ice cream

A selection of ice creams and sorbets (two scoops)
(please ask a member of our staff for flavours available)

British 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 and apple chutney, 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.