

# 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*

Grilled Mediterranean vegetable salad  
served with basil pesto, toasted pine nuts and parmesan cracker

“Crostini prosciutto e fische”

Toasted ciabatta topped with Parma ham, figs, wild rocket and a balsamic reduction

Smoked haddock tart

served with baby watercress, boiled quail's eggs, chives and crème fraîche

Leek and potato soup

topped with a drizzle of truffle oil and freshly cracked black pepper

## Main Courses

*£18.50*

Baked sea bream fillet

served with sautéed curly kale, crushed potatoes and a lemon emulsion

Pan fried salmon supreme

served with sautéed potatoes, French beans and salsa verde

Rosemary roasted pork loin

served with tenderstem broccoli, butternut squash purée and Madeira jus

Grilled 28 aged rib eye steak *(£5 supplement)*

served with roasted Portobello mushrooms, garlic roasted vine tomato, baby watercress and béarnaise sauce

## Side Orders

*£3.50 each*

Medley of vegetables, Sautéed potatoes, French fries

## Desserts

*£6.50*

Apple crumble served with salted caramel ice cream

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 2<sup>nd</sup> 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.