

# Two Course Menu - £25.00

November 2018

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

## Starters

*£6.50*

Cheddar, blue cheese and fig tart  
served with wild rocket and parmesan salad and a balsamic reduction

Terrine of confit duck, foie gras and guinea fowl  
served with sultana and red onion marmalade and crisp bread

Vodka and beetroot cured Scottish salmon  
served with watercress and radish salad and a lemon dressing

Roasted butternut squash soup served with crème fraîche

## Main Courses

*£18.50*

Steamed cod fillet  
served with celery and shallot cream sauce, sautéed French beans and celeriac

Chilli prawn risotto  
Tiger Prawns cooked with tomato concasse and served with a pea shoot salad and parmesan cracker

Pan roasted rosemary pork loin  
served with sautéed broccoli, grain mustard mashed potato and calvados jus

Grilled 8oz rib eye steak (*£5 supplement*)  
served with triple cooked chips, roasted tomato and béarnaise sauce

## Side Orders

*£3.50 each*

Medley of vegetables, triple cooked chips, mashed potato

## Desserts

*£6.50*

Sticky toffee pudding 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.