

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

- Chicken and duck liver
sautéed with calvados and served on ciabatta toast with crispy Parma ham
- Mixed tomato salad
served with bocconcini mozzarella, balsamic vinegar, pesto and parmesan tuiles
- Salmon and cod fish cake
served with tartar sauce, watercress salad and a lemon wedge
- Cream of mushroom soup topped with a drizzle truffle scented oil

Main Courses

£18.50

- Pan fried lamb cutlets (*£4 supplement*)
served with creamy mashed potato, fine green beans, caramelized shallots and a red wine jus
- Roasted rump of beef
served with parsnips, broccoli and a thyme jus
- Pan fried wild brill fillet (*£3 supplement*)
served with sautéed cavolo nero and roasted butternut squash
- Herb crusted cod supreme
served with sautéed kale, celeriac purée and lemon dressing
- Gnocchi Genovese
sautéed with oven dried tomatoes and basil pesto and served with wild rocket and parmesan crisp

Side Orders

£3.50 each

- Medley of vegetables, triple cooked chips, mashed potato

Desserts

£6.50

- Sticky toffee pudding served with vanilla ice cream
- Strawberry Mille Feuille

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.