

Two Course Menu - £27.00

September 2019

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

Starters

£7.50

Ham hock terrine
served with piccalilli and crispy bread

Mozzarella and tomato salad
served with rocket, pesto and a balsamic reduction

Salmon fishcakes
served with homemade tartare sauce

Spiced lentil and vegetable soup

Main Courses

£19.50

Grilled aged ribeye steak (*£5 supplement*)
served with roasted mushrooms and broccoli, triple cooked chips and béarnaise sauce

Pan fried calf's liver
Cooked with onions and Madeira sauce and served with mashed potato, sautéed courgettes
and crispy sage leaves

Baked salmon supreme
served with creamed leeks, chervil, broad beans and tomato concasse

Pan fried seabass
served with chili and garlic runner beans and sugar snap peas and sautéed baby potatoes

Side Orders

£3.50 each

Medley of vegetables, skinny fries, steamed baby potatoes

Desserts

£7.50

Roasted peach served with vanilla mascarpone, crumble and peach coulis

Chocolate truffle slice served with crème fraîche

Cheeseboard

£9.50 for a selection of all 4 cheeses, £ 2.50 supplement if taken as a 2nd course

Please ask for our selection of the day
served with a selection of biscuits, grapes chutney, grapes & Granny Smith apple

A one course dinner is available at £ 19.50 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.