

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 vegetable piccalilli and crispy bread

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

Grilled mackerel fillet
served with frisse lettuce, cucumber and a citrus dressing

Roasted butternut squash soup with crème fraîche

Main Courses

£19.50

Feather blade of beef
cooked in a red wine jus and served with fine green beans, mushrooms and mashed potato

Roasted pork belly
served with carrot purée, sautéed sugar snap peas, cauliflower and madeira jus

Baked Arctic char supreme
served with spiced vegetables and vine tomato chowder

Fishcake
served with a mixed salad, skinny fries, tartare sauce and lemon wedge

Side Orders

£3.50 each

Medley of vegetables, skinny fries, herbed sautéed baby potatoes

Desserts

£7.50

Roasted peach
served with vanilla mascarpone, crumble and peach coulis

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.