

## Two Course Menu - £27.00

October 2019

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

### Starters

*£7.50*

Fig and Parma ham salad  
served with parmesan tuile, wild rocket and a balsamic reduction

Smoked mackerel  
served with tabbouleh salad

White onion and cheddar tart  
served with beetroot chutney and tendril pea shoots

Fish and vegetable broth

### Main Courses

*£19.50*

Slow braised feather blade of beef  
Cooked in a red wine jus and served with sautéed courgettes and mashed potato

Poached Glitne halibut (*£5 supplement*)  
served with saffron-salsify, baby vegetables and fish velouté

Teriyaki salmon fillet  
Pan fried and served with chili tenderstem broccoli, steamed fragrant rice and teriyaki sauce

Roasted butternut squash steak  
served with giant couscous salad, peperonata, rocket, breaded feta cheese and pesto

### Side Orders

*£3.50 each*

Medley of vegetables, mashed potato, chili and garlic tenderstem broccoli

### Desserts

*£7.50*

Apple crumble served with vanilla ice cream

Lemon tart served with berries and Chantilly cream

### Cheeseboard

*£9.50 for a selection of all 4 cheeses, £ 2.50 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 £ 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.