



Starters

- Asparagus, Poached Duck Egg, Chive Butter Sauce & Pea Shoots £15
 Rabbit, Ham & Grape Terrine with Banana Chutney & Toasted Sourdough £14
 Woodall's Cured Ham, Shaved Asparagus, Goat's Curd, Quail Egg & Garlic Toasts £13
 Shrimps Potted in Spiced Seaweed Butter with Pickled Cucumber & Wholemeal Bread £13
 Crab & Brandy Bisque with Caraway Seeded Cheese Straws £12
 Forman's Famous 'London Cure' Smoked Salmon (PGI*) with Onion, Caper & Lemon £18.50
 Half-Dozen Irish Rock Oysters £16

Main Dishes

- Roast Free-Range Chicken Breast with Morels, Pearl Onions & Tarragon Cream Sauce £24
 Poached Seatrout with Asparagus, Crushed Jersey Royals & Smoked Lemon Butter £24
 New Season Lamb Chump with Cumin, Spring Vegetables & Lemon Thyme Gravy £25
 Roast Cornish Halibut with Sprouting Broccoli, Crispy Potato & Watercress Cream £25
 Pan Fried Calves Liver & Bacon, Spring Onion Mash, Wild Garlic & Caper Dressing £24
 Smoked Haddock, Spinach & Red Leicestershire Omelet £20
(All liver products will be cooked well done)

Dishes to Share

- Herb Crusted Rack of Lamb, Mushroom Stuffed Tomatoes, Shallot & Thyme Gravy £44
 Roast Chateaubriand of Aberdeen Angus Beef, Fondant Potatoes, Claret Sauce & Béarnaise £55

Grills

- | | |
|--------------------------------------------|---------------------------------|
| 3 Lamb Cutlets £19 | Calves Liver & Smoked Bacon £22 |
| Centre Cut Salmon £15 | 160Z Dover Sole £36 |
| 28 day Dry Aged Aberdeen Angus Beef | |
| 70Z Fillet Steak £26 | 80Z Sirloin Steak £24 |
| | 80Z Rib Eye Steak £25 |

(Savouries to be ordered by 2.30pm at Lunch & 9.30pm at Dinner)

Please ask to see our Vegetarian Menu

*Protected Geographical Indication

Prices are inclusive of VAT

A discretionary 5% contribution to the Staff Fund will be added to the bill.

*It is Club policy that we do not knowingly provide any foods that contain Genetically Modified Organisms (GMOs).
 Some of our menu items contain allergens and there is a risk that traces of these may be found in any other food served in the Club.
 Please ask the Dining Room Manager if you wish to see a list of dish ingredients and allergens.*



EAST INDIA CLUB

THE VEGETARIAN MENU

STARTER

**Tartlet of Scrambled Eggs,
Roast Cherry Tomatoes & Pea Shoots**

**Peppered Melon with Orange,
Watercress & Toasted Sunflower Seeds**
Vegan & Gluten Free

**Goat's Curd, Green Leaves, Tomato,
Artichoke,
Olives & Garlic Toasts**

**Crozier Blue with Grape Chutney, Celery,
Apple
& Lemon Oil**
Gluten Free

**Warm Mushroom Salad
with Quail Egg, Croûtons, Lemon Oil**

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MAIN COURSE

**Poached Eggs, Crushed New Potatoes,
Watercress, Herb & Rape Seed Oil Dressing**

Gluten Free

**Herb Omelet with Tomato Sauce,
Goat's Cheese & Rocket**

Gluten Free

**Vegetable Curry with Thai Spices, Coconut
Milk,**

Steamed Basmati Rice & Lime

Vegan & Gluten Free

**Penne, Tomato Sauce,
Sweet Peppers, Sprouting Broccoli &
Olives**

Vegan

**Fettuccine, Blue Cheese Sauce
with Spinach, Peas & Spring Onion**



Sample daily menu

Main Course £17.75
Two Courses £23.75
Three Courses £29.75

Cream of Asparagus Soup with Chervil & Croûtons
Marinated Tuna, Spiced Crab, Cured Salmon, Saffron Mayonnaise
Goat's Cheese with Asparagus, Pea Shoots & Herb Oil (v)

Roast Leg of Angus Beef with Yorkshire Pudding

Goan Pork Vindaloo
served with Steamed Basmati Rice, Poppadoms, Condiments & Naan Bread
Baked Cod, Leaf Spinach, Citrus Butter Sauce
Roast Guinea Fowl Breast with Wild Mushrooms & Tarragon
Poached Duck Egg, Crushed Jersey Royals, Asparagus & Chives (v)

Dripping Roasted Potatoes

Cauliflower & Broccoli with Herbs

Dessert from our selection

or

A choice of British & Irish Farmhouse Cheeses
(£3.00 supplement)

Coffee £2.60

Espresso £2.60

(v) Vegetarian Dish

Vegetarian menu available

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LUNCHTIME FAVOURITES

£12.00

*Cumberland Sausages
with Mash, Peas & Onion Gravy*

*Chargrilled Chicken Breast,
Potatoes & Vegetables of the Day & Béarnaise Sauce*

*Cold Cuts
with Grape Chutney, Pickles & Steamed New Potatoes*

*Breaded Plaice Fillet
with Peas, Chips & Tartare Sauce*

Cheese Omelet with Chips & Salad (V) vegetarian dish

***Great value quality wines available by
the glass and by the carafe from
the Sommeliers Selection***

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And to Finish Your Meal...

Raspberry & Lavender Brûlée with Shortbread £6.00

Bitter Chocolate Charlotte with Grand Marnier Anglaise £6.00

Lemon Tart with Red Fruit Sauce £6.00

Fresh Fruit Salad with Cream £6.00

Your choice of Ice cream £6.00

Belgian Chocolate, Strawberries & Cream, Madagascan Vanilla

Your choice of Sorbet £6.00

Raspberry, Alfonso Mango, Lemon

Fine British & Irish Farmhouse Cheeses served from the Trolley £9.00

Savouries

Welsh 'Rabbit' £6.00

Club Savoury £6.75

(Grilled Cheddar with Bacon, Watercress & Mushroom)

(Savouries to be ordered by 2.30pm at Lunch & 9.30pm at Dinner)

East India Filter Coffee £2.60

Cappuccino or Espresso £2.60

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THE EAST INDIA CLUB

***RECOMMENDED BRITISH
& IRISH CHEESES***

OXFORD ISIS

Made by the Oxford Cheese Company using pasteurised cow's milk and vegetarian rennet. The cheeses are washed in Oxfordshire honey mead to produce a soft yellow rind, pungent aroma, creamy consistency and tangy taste. (v)

BATH SOFT

Made by the Bath Soft Cheese Company at Park Farm, Kelston, Bath. This uniquely square cheese is soft and yielding, with a blooming rind and ivory interior. The flavour is mushroom with a hint of lemon.

*Made using organic pasteurised cow's milk and vegetarian rennet. It was enjoyed by Admiral Lord Nelson, who in 1801 was sent some
by
his father. (v)*

SPARKENHOE RED LEICESTER

Made by David and Jo Clarke to an old traditional recipe at the Leicester Handmade Cheese Company, using unpasteurised milk, animal rennet and annatto, which gives it a rich orange colour.

CROZIER BLUE

Made by Janet and Louis Grubb at Beechmount Farm, Fethard, County Tipperary, using pasteurised sheep's milk and vegetarian rennet. It has a creamy texture and a rich, full, well-rounded flavour. It is gently salty which is offset by a hint of spice. (v)

RAGSTONE GOAT

Has a firm, smooth texture and savoury lactic and lemony flavour. It was named after Ragstone Ridge in the Kent where it was first made before Neal's Yard relocated its dairy to the village of Dorstone in Herefordshire. It is made by Charlie Westhead using kid rennet and unpasteurised goat's milk to produce this Gold Medal winning cheese.

ORGANIC CROPWELL BISHOP STILTON

A fine classic blue Stilton from the Cropwell Bishop Creamery in Nottinghamshire. It has a delicate, mellow flavour which contrasts with the tanginess of the delicate blue veining. Made using pasteurised cow's milk and vegetarian rennet. (v)

QUICKE'S MATURE CHEDDAR

A strong classic cheddar from Mary Quicke, the last remaining female cheddar maker in the UK, working in Newton St Cyres in Devon. Made using pasteurised cow's milk and animal rennet and matured to in excess of 12 months until balanced and resonant.

GORWYDD CAERPHILLY

A fabulous, earthy, raw Caerphilly from Morgan Trethowan in Ceredigion in mid-Wales. Matured to a complex, yet delicate flavour. Made using raw cow's milk and traditional rennet

BERKSWELL

A fine hard sheep's milk cheese from Stephen and Tessa Fletcher, which is sweet, delicate and nutty. Made on Ram Hall Farm near the Village of Berkswell in the Midlands. Made using raw ewe's milk and traditional rennet.

RACHEL

A rustic raw milk goat's cheese, made using vegetarian rennet. It comes in pebbly-rinded wheels. Made by White Lake Cheese at Bagborough Farm in Somerset. The cheese maker, Peter Humphries, says that Rachel was named after an old friend; "she is sweet, curvy and slightly nutty". (v)

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