



Sample Menu February, 2022

Main Course £20.00
Two Courses £26.25
Three Courses £32.50

Cullen Skink

Mixed Hors d'Oeuvres Plate

Honey Roast Vegetable Salad, Shaved Goat's Cheese, Sherry Vinaigrette & Pumpkin Seeds (v)

Roast Sirloin of Hereford Beef with a Wild Mushroom & Madeira Sauce

Lamb Rhogan Josh

served with Steamed Basmati Rice, Condiments & Poppadoms

Roast Skate Wing with Brown Butter, Caper, Lemon & Croûtons

Fricassée of Chicken, Stilton Sauce, Celery & Grapes

Penne, Wild Mushroom Cream, Wilted Rocket & Truffle Oil (v)

Herb Roast New Potatoes

Buttered Leaf Spinach

Dessert from our selection

or

A choice of British & Irish Farmhouse Cheese

(£4.25 supplement)

Coffee £2.85

Espresso £2.85

(v) Vegetarian Dish

Vegetarian menu available

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.
Head Chef, Mark Leach, would also be pleased to offer advice and assistance, if required.*



Starters

- Crab & Brandy Bisque with Caraway & Parmesan 'Straws' £12
 Lishman's Air-dried Ham, Celeriac Salad, Pickled Walnut, Quail Egg & Watercress £11
 Potted Brown Shrimps, Seaweed Butter, Pickled Cucumber & Treacle Bread £13
 Lambton & Jackson 'Maldon Cure' Smoked Scottish Salmon with Onion, Capers & Lemon £18
 Chicken, Ham Hock & Pistachio Terrine, Grape Chutney & Sourdough Toast £12

Main Dishes

- Grilled Seabass Fillet, 'Bubble & Squeak', Sprouting Broccoli, Smoked Lemon Butter Sauce £28
 Aged Rib Eye Steak with Dorset Snails, Confit Garlic & Madeira Pan Juices £30
 Roast Halibut Fillet, Wild Mushrooms, Crab & Tarragon Sauce £28
 Pan-fried Calves Liver with Bacon, Onion, Mushroom, Creamed Potato & Red Wine Sauce £26
 (All liver products will be cooked well done)

Grills

- | | | |
|--|---|--------------------|
| 3 Lamb Cutlets £22 | Calves Liver & Smoked Dry Cured Bacon £22 | |
| Centre Cut Salmon £16 | Grilled Dover Sole £40 | Halibut Fillet £22 |
| 28 day Dry Aged Aberdeen Angus Beef | | |
| 7oz Fillet Steak £28 | 8oz Rib Eye Steak £25 | |

Side Dishes

- Chips • Creamed Potato • Sauté Potatoes • New Potatoes • Basmati Rice
 Sprouting Broccoli • Mixed Seasonal Vegetables • Leaf Spinach
 Buttered Peas • Chantenay Carrots
 Tomato & Red Onion Salad • Mixed Salad • Green Salad
 £3.50 each

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

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And to Finish Your Meal...

Pear, Almond & Pistachio Tart with Crème Fraiche £6.25

Chocolate & Orange Mousse with Grand Marnier Anglaise £6.25

Sour Cherry & Vanilla Brulée with Shortbread £6.25

Fresh Fruit Salad with Cream £6.25
or with Ice Cream £7.25

Your choice of Ice cream £6.25

Belgian Chocolate, Strawberries & Cream, Madagascan Vanilla

Your choice of Sorbet £6.25

Raspberry, Alphonso Mango, Lemon

Fine British & Irish Farmhouse Cheeses served from the Trolley £10.50

Savouries

Welsh 'Rabbit' £6.25

Club Savoury £7.25

(Grilled Cheddar with Bacon, Watercress & Mushroom)

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

East India Filter Coffee £2.85

Cappuccino or Espresso £2.85

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