

# Sample Menu, 2023

Main Course £23  
Two Courses £31  
Three Courses £39

## Starters

Wild Mushroom Velouté with Tarragon & Toasted Pumpkin Seeds (v)  
Kiln Smoked Salmon Mousse, Pickled Cucumber, Sweet Mustard Sauce  
Potted Stilton, Celeriac Salad, Pear & Lemon Oil (v)

## On the Trolley

Roast Leg of Colne Valley Lamb, Shallot & Thyme Gravy

## Main Dishes

Beef Madras, Steamed Basmati Rice, Poppadom & Condiments  
Baked Hake Fillet, Sprouting Broccoli, Lobster Sauce  
Pan-fried Minute Steak, Peppercorn & Brandy Sauce  
Penne, Tomato Sauce, Artichoke, Rocket & Olive (v & gf)

## Potato & Vegetable of the Day

Herb Roast New Potatoes, Buttered Leaf Spinach

## To Finish

A selection of Desserts & Savouries  
(Savouries to be ordered by 2.30pm at Lunch & 9.30pm at Dinner)

A choice of British & Irish Farmhouse Cheeses  
£4.75 supplement

Coffee £3.10

Espresso £3.10

(v) vegetarian  
(gf) gluten free

*Prices are inclusive of VAT.*

*A discretionary 6% 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.*



## Club Favourites

### Starters

- Crab & Brandy Bisque with Caraway & Parmesan 'Straws' £12  
 Lishman's Yorkshire Air-dried Ham with Quail Egg, Tomato & Pickles £11  
 Potted Brown Shrimps, Pickled Cucumber & Toasted Sourdough £13  
 Lambton & Jackson's 'Maldon Cure' Smoked Scottish Salmon £20

### Main Dishes

- Cumberland Sausages, Onion Gravy, Peas & Creamed Potatoes £16  
 Breaded Plaice with Chips, Peas & Tartare Sauce £18

### From the Grill

- |                      |     |                                  |  |
|----------------------|-----|----------------------------------|--|
| Centre Cut Salmon    | £16 | Seabass Fillet                   | £16  |
| 'Barnsley' Lamb Chop | £24 | Calves Liver & Smoked Back Bacon | £22<br><i>(Offal must be cooked well done)</i> |
| 7oz Fillet Steak     | £36 | 8oz Sirloin Steak                | £30  |
|                      |     | 8oz Rib Eye Steak                | £28  |

*(Grilled Meats are Garnished with Watercress, Tomato, Mushroom  
 & your choice of Béarnaise or Peppercorn & Brandy Sauce)*

### Side Dishes

Steamed New Potatoes, Sauté Potatoes, Chips, Creamed Potatoes, Basmati Rice,  
 Leaf Spinach, Buttered Peas, Mixed Seasonal Vegetables,  
 Green Salad, Mixed Salad, Tomato Salad

£3.50 each

*Please ask to see our Vegetarian and Gluten Free Menu*



## ***And to Finish Your Meal...***

*Tarte Tatin with Vanilla Ice Cream £8.00*

*Sour Cherry Brûlée with Shortbread £8.00*

*Tiramisu, Espresso Sauce £8.00*

*Fresh Fruit Salad with Cream £8.00  
or with Ice Cream £9.00*

*Your choice of Ice Cream £8.00*

*Belgian Chocolate, Strawberries & Cream, Madagascan Vanilla*

*Your choice of Sorbet £8.00*

*Raspberry, Alphonso Mango, Lemon*

*Fine British & Irish Farmhouse Cheeses served from the Trolley £12.75*

## ***Savouries***

*Welsh 'Rabbit' £7.00*

*Club Savoury £8.00  
(Grilled Cheddar with Bacon, Watercress & Mushroom)*

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

*East India Filter Coffee £3.10  
Cappuccino or Espresso £3.10*

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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.*