

Sample Menu, 2024

Main Course £25

Two Courses £34

Three Courses £43

Starters

Cream of Mushroom Soup with Tarragon & Croûtons
Kiln Smoked Salmon Mousse with Pickled Cucumber & Sweet Mustard Sauce
Lishman's Cured Meats with Potato Salad & Pickles

On the Trolley

Roast Leg of Blackfaced Lamb with a Rosemary & Shallot Gravy

Main Dishes

Beef Madras, Steamed Basmati Rice, Poppadom & Condiments
Pan-fried Seabream Fillet, Leaf Spinach, Lobster & Sherry Sauce
Chargrilled Minute Steak with Tomato, Mushrooms & Bearnaise
Potato, Spring Onion & Herb Omelet with Watercress, Artichoke & Olives (v)

Potato & Vegetable of the Day

Herb Roast New Potatoes, Buttered Seasonal Vegetables

To Finish

A selection of Desserts & Savouries

(Savouries to be ordered by 9.30pm)

A choice of British & Irish Farmhouse Cheeses

£5.25 Supplement

Coffee £3.40

Espresso £3.40

*(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' £13
 Lishman's Yorkshire Air-dried Ham with Quail Egg, Tomato & Pickles £12
 Potted Brown Shrimps, Pickled Cucumber & Toasted Sourdough £14
 Pheasant, Pork & Pistachio Pâté with Medlar Jelly & Toast £13
 Lambton & Jackson's 'Maldon Cure' Smoked Scottish Salmon £21

Main Dishes

Roast Châteaubriand with Fondant Potato, Sauce Marchand du Vin & Béarnaise £83
for 2 persons
(to be ordered by 2.00pm at Lunch & 9.00pm at Dinner)

- Grilled Dover Sole with Parsley Butter (or Pan Fried with Brown Butter Sauce) £49
 Pan-fried Wild Cornish Seabass with a Smoked Lemon Butter Sauce £28
 Roast Rib Eye Steak with Cocotte Potatoes, Mushrooms, Pearl Onions & Maderia Sauce £37
 Cumberland Sausage Ring, Onion Gravy, Sprouting Broccoli & Creamed Potatoes £17
 Breaded Plaice Fillets with Chips, Peas & Tartare Sauce £19

From the Grill

Centre Cut Salmon £18

'Barnsley' Lamb Chop £26

Calves Liver & Smoked Back Bacon £24
(Offal must be cooked well done)

7oz Fillet Steak £40

8oz Sirloin Steak £33

8oz Rib Eye Steak £31

*(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
 £3.75 each

Please ask to see our Vegetarian and Gluten Free Menu



And to Finish Your Meal...

Pear & Almond Tart, Grand Marnier Anglaise Sauce £9.00

Tiramisu with Espresso Sauce £9.00

Steamed Plum Pudding with Drambuie Custard £9.00

Fresh Fruit Salad with Cream £9.00
or with Ice Cream £10.00

Your choice of Ice Cream £9.00

Belgian Chocolate, Strawberries & Cream, Madagascan Vanilla

Your choice of Sorbet £9.00

Raspberry, Alphonso Mango, Lemon

Fine British & Irish Farmhouse Cheeses served from the Trolley £14.25

Savouries

Welsh 'Rabbit' £8.00

Club Savoury £9.00
(Grilled Cheddar with Bacon, Watercress & Mushroom)

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

East India Filter Coffee £3.40
Cappuccino or Espresso £3.40

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