

# THE CLUB HOUSE

## Sunday Roast SAMPLE MENU

### NIBBLES

Marinated Olives 3.00 / 5.50  
Homemade Focaccia 2.95

### STARTERS

#### Seafood Chowder 10.95

Saffron infused seafood chowder of Atlantic hake, Scottish salmon and smoked haddock finished with truffle oil and fresh parsley

#### St Austell Mussels 11.95

St Austell mussels steamed in a shallot, white wine and confit garlic cream sauce served with homemade sun-blushed tomato focaccia

#### Smoked Duck 11.50

Chesil Smokery smoked duck breast and Tamarisk Farm salad with grilled pear, toasted walnuts and red wine vinaigrette

#### Heritage Tomato, Basil and Pomegranate 8.95

Heritage tomato, fresh basil and pomegranate seeds tossed in fresh garden leaves finished with pickled shallots

#### Leek & Potato Soup 8.95

Leek and potato soup finished with crispy leeks and truffle oil served with homemade focaccia

### MAINS

#### Braised Beef Short Ribs 12.50

Beef short ribs braised in red wine and beef stock, with goose fat roasted Maris Piper potatoes, braised red cabbage, sauteed kale, green cabbage, honey roasted carrots and parsnips and homemade Yorkshire pudding with a rich red wine gravy

#### Local Pork Belly 12.50

Roasted pork belly slices with goose fat roasted Maris Piper potatoes, braised red cabbage, sauteed kale, green cabbage, honey roasted carrots and parsnips and homemade Yorkshire pudding with a rich red wine gravy

#### Rigatoni and Isle of Wight Tomatoes 12.50

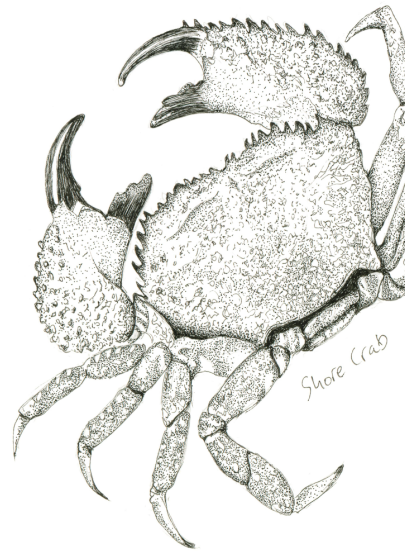
La Tua rigatoni with blistered Isle of Wight tomatoes, pan roasted wild mushrooms, basil, fresh summer truffles, shaved parmesan and truffle oil

#### Lemon Sole 29.95

Oven roasted whole Cornish lemon sole with cavolo nero cabbage, lilliput capers and braised puy lentils finished with fresh lemon

#### Cornish Pollock 24.95

Oven roasted fillet of pollock served on a bed of crushed Cornish potatoes and blistered sun-blushed tomatoes finished with crispy kale and chive oil



Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.

## **Sides** (all at 4.50)

**Rustic Cut Chips**  
**Tamarisk Farm Salad**

**Goose Fat Roast Potatoes**  
**Side of buttered vegetables**

## **D E S S E R T S** all at 8.25

### **Chocolate Fondant**

A dark chocolate and orange fondant with vanilla ice cream and gingernut crumb

### **Crumble**

Granny Smith apple, pear and blackberry crumble with creme anglaise

### **Posset**

Creamy lemon, lime and orange zest posset with gingerbread biscuit and macerated strawberries

### **Cheesecake**

Salted caramel cheesecake with chocolate sugar soil and blackberry coulis

### **Selection of Ice Creams & Sorbets**

Ice creams: vanilla, chocolate, strawberry

Sorbets: mango, strawberry, passionfruit

2.95 a scoop or 7.95 for 3 scoops

### **Farmhouse Cheese 7.25 each / 9.50 for all three**

White Lake Pave Cobble, Bath Blue or Cornish Gouda  
accompanied with crackers and apple chutney

## **E N J O Y   A   G L A S S   O F   W I N E   W I T H   Y O U R   M E A L !** **O U R   W I N E   R E C O M M E N D A T I O N S**

**175ml Glass of – 2018 Terre de Lumiere, Viognier, Languedoc, France 7.25**

**175ml Glass of – 2019 Icare Chardonnay, Cotes du Thongue, France 8.75**

**175ml Glass of – 2020 Ana, Sauvignon Blanc, Marlborough, New Zealand 8.95**

(Ideal with the fish dishes)

**175ml Glass of – 2019 Sanziana, Pinot Noir, Romania 6.85**

**175ml Glass of – 2018 Chamuyo, Malbec, Mendoza, Argentina 7.95**

(Ideal with our roasts)

**75ml Glass of – 2016, Immortelle Rivesaltes Grenat 7.00**

(Ideal with Chocolate)

**75ml Glass of – 2017 Eradus Stickey Mickey, New Zealand 6.50**

**75ml Glass of – 2017, Corney and Barrow Select Sauternes 6.50**

(Ideal with fruit-based desserts and Cheese)

**75 ml Glass of Warre's Otima 10 year old Tawny Port 6.95**

(Ideal with Cheese)

**Coffee and Petit Fours 5.50**

**Extra portion 1.00/each**

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