



THE CLUB HOUSE



Cocktail Of the Week £10.95

French Martini

Chambord, Hive London gin , pineapple juice, fresh lime juice, raspberry syrup served in a chilled martini glass.

N I B B L E S

Garlic and Rosemary Focaccia, Olive Oil and Balsamic Glaze £4

Warm Sourdough, Butter £4

Maldon Oyster, Pickled Shallot £4ea

2 Courses for £20 or 3 courses for £25

S t a r t e r s

Caesar Salad (Add Chesil Smokery Chicken £4)

Cos lettuce, croutons, Caesar dressing and parmesan

Smoked Salmon

Smoked Salmon, Roasted Beetroot, Horseradish, Pickled Red Onion

Mackerel Pate

Mackerel Pate, Pickled Fennel, Mixed Leaf, Croutons

Sweet Potato Salad

Roasted Sweet Potato, Crumbled Feta, Butterbean and Tahini Hummus, Toasted Nuts, Chilli Oil

M a i n s

Locally Sourced, Grass-Fed Roasted Beef Top Side (Served Pink)

Locally Sourced, Roasted Pork Shoulder

Nut Roast (Veggie Gravy)

Roast Sides

Cauliflower Cheese £7 Pigs in Blankets £6

Roasts served with roast potatoes, honey roasted carrots and parsnips, braised red cabbage, buttered greens with a Yorkshire pudding and red wine gravy

Club House Fish and Chips (£4 Surcharge)

Crispy battered fresh hake fillet served with rustic cut chips, and tartare
Add minted mushy peas £3.50

Vegan Fish & Chips

‘Vegan Fish and Chips’ Banana blossom in tempura batter with garden peas and rustic chips

Fish of the day (surcharge £12)

Fish Of the Day, Lemon and seaweed butter sauce, new potatoes, garlic braised greens

Sides

Rustic Chips £5

Mixed Leaf Salad £4

Roast Potatoes £5

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.

D e s s e r t s

Warm Sticky Toffee Pudding, Chantilly Cream, Toffee Sauce

White Chocolate Cheesecake, Fruit Compote, Roasted White Chocolate

Eton Mess, Garden Mint

Salted Chocolate Tart, Wine Roasted Figs, Olive Oil, Toasted Pistachios

Lemon Posset, Shortbread

Buttermilk Panna Cotta, Macerated Strawberries, Roasted White Chocolate

Selection of Ice Creams and Sorbets £2.95/scoops

Ice creams: Strawberry, Vanilla, Chocolate, Salted caramel, Toffee fudge, cookies and cream, raspberry ripple

Sorbets: Lemon, raspberry

WINE RECOMMENDATIONS FOR THE DAY!

White

Rupe Secca Grillo, Sicilian, Italy £8.25/£33.00

Dry, crisp refreshing wine, a lovely fresh character, ripe citrus and tropical fruit notes.

Wide river Chenin Blanc, Robertson, South Africa £8.50/£27.50

A light wine with fresh floral notes, pairs well with lighter dishes or desserts.

Rose

Monte Del Fra Bardolino Chiaretto Rosato, Vento, Italy £9.50/£39.50

Pale, Light and fresh rose with red berry flavours, pairs well with seafood dishes.

RoChateau La Variere Les Martignolles Rose d'Anjou 2023 £8.50/£34.00

Pale pink, off-dry rose, with notes of raspberry and strawberry, with a fresh crisp finish.

Red

Acaballo Merlot, Central Valley, Chile £7.50/£26.50

100% Merlot with smooth plum and black cherry fruit flavours.

Rupe Secca Nero d'Avola, Sicilian, Italy £7.25/£30.00

Rich, bold and robust red wine with ripe berry flavours.

Something to celebrate

Nyetimber English Sparkling wines

Classic Cuvee 14.50 /72.00

Demi-Sec 12.50 /73.00

Blanc de Blancs 12.50 /95.00

Rose 13.75 /79.00

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