

# THE CLUB HOUSE

## **N I B B L E S**

**Marinated Olives 3.50/6.00**

**Maldon Oyster, Cucumber Granita 3.50**

**Whipped Cods Roe, Croutons 4.00**

**Club House Focaccia 3.95**

## **S t a r t e r s**

### **Candy Beetroot**

Roasted candy beetroot, whipped somerset goats curd, mustard dressing and beetroot powder

### **Mackerel Pate**

Smoked mackerel pate with ciabatta croutons and cornichons

### **Seafood Chowder**

Seafood Chowder of smoked haddock, salmon and Atlantic hake

### **Crayfish Cocktail (+£3 surcharge)**

Crayfish tails in Mary rose with baby gem and croutons

## **M a i n s**

### **Slow Cooked Beef Top Side**

### **Roasted Pork Belly**

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

### **Roast Celeriac**

Roasted celeriac, celeriac puree, pickled seaweed, crispy kale and pangrattato

### **Cornish Megrim Sole (surcharge +£8)**

Whole baked megrim sole with lemon butter sauce, crispy potatoes and garlic buttered greens

### **Club House Fish and Chips**

Crispy battered haddock fillet served with rustic cut chips, mushy minted peas, and tartare sauce

## **D e s s e r t s**

### **Lemon Posset**

Lemon Posset with macerated raspberries and shortbread

### **Chocolate Cremieux**

Served with coffee mousse, chocolate soil, cocoa powder and toasted hazelnuts

### **Hibiscus Meringue**

Hibiscus meringue, Chantilly cream, fruit compote and raspberry sorbet

### **Buttermilk Panna Cotta**

Buttermilk panna cotta, caramelised white chocolate, macerated strawberries

### **Petit Four**

dark chocolate truffle, coffee fudge, salted caramel chocolate

### **Selection of Ice Cream**

Ice creams: strawberry, chocolate, vanilla

Sorbets: raspberry, mango, blood orange

## **D E S S E R T W I N E**

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.

**75ml Glass of – 2020, Mas Amiel Maury, France 8.75**

(Ideal with Chocolate)

**75ml Glass of Corney and Barrow Sauternes, France 7.25**

**75ml Glass of – 2021 Joostenberg, Noble Late Harvest Chenin Blanc, Paarl, South Africa 8.25**

**75ml Glass of Pfeiffer Muscat, Rutherglen, Australia 8.25**

**75ml Glass of – 2016 Tokaji Aszu, Tokaj-Bene, Hungary 11.00**

(Ideal with fruit-based desserts and cheese)

**75ml Glass of Croft's LBV Port 6.50**

**75 ml Glass of Warre's Otima 10-year-old Tawny Port 7.50**

**75ml Glass of Corney & Barrow's 20-year-old Tawny Port 9.75**

(Ideal with cheese)

### **WINE RECOMMENDATIONS FOR THE DAY!**

**2020 Joao Ramos, Vinho Verde, Loureiro, Portugal, 7.25/21.00/27.00**

**2022 Organic Bagordi Rioja Blanco, Rioja, Spain 7.50/21.50/29.00**

**2021 Wide River Chenin Blanc, Robertson, South Africa 7.75/23.50/31.00**

**2021 Corryton Burge Chardonnay, South Australia 8.25/24.00/33.00**

**2021 La Source Gabriel Rose, Cotes de Provence, France 9.50/28.00/38.00**

**2018 Cleebourg Gewurztraminer, Alsace, France 38.00**

**2021 Stanton & Killeen Arinto, Rutherglen, Australia 38.50**

**2019 Castlewood Blanc de Blancs, Devon, England 13.00/69.00**

(Ideal with our fish dishes)

**2021 Il Carretto Sangiovese, Puglia, Italy 7.00/17.50/25.00**

**2021 Santa Tresa Organic Rina Russo Frappato, Sicily, Italy 7.50/22.00/28.00**

**2020 Gitana de Rosu, Rara Neagra -Cabernet Franc, Moldavia 9.75/28.00/39.00**

**2016 Petit Immortelle, Cotes de Roussillon, France 38.00**

(Ideal with our meat options)

### **Cocktail of the Day 10.95**

#### **Scarlet Spiced Fizz**

Hive Vodka, Cranberry Juice, Bradley's Lime and Ginger

#### **King of the Castlewood**

King's Ginger Liquor, NV Castlewood Sparkling Cuvee, crystalised ginger

### **Mocktail of the Day 8.95**

#### **Finn's Elder Citrus Zing**

Caleno Light and Zesty, lime juice, elderflower cordial, Double Dutch ginger beer

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