

N I B B L E S

Club House Sourdough 3.95

Club House Focaccia 3.95

Marinated Olives 3.50/6.00

Marinated Anchovies 3.50

2 Courses for £20 or 3 courses for £25

S t a r t e r s

Candy Beetroot

Roasted candy beetroot, somerset goats curd, mustard dressing, sourdough crackers and beetroot powder

Heritage Tomatoes

Heritage tomatoes dressed in lemon oil and balsamic with whipped ricotta, focaccia crumb, fresh basil and garden herbs

Smoked Mackerel Pate

Smoked mackerel pate with cornichons and croutons

Crayfish Cocktail (£4 surcharge to set menu)

Crayfish tails tossed in Mary rose sauce and baby gem lettuce with croutons

M a i n s

Roasted 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

Roasted Broccoli

Roasted broccoli, romesco, spiced butterbean puree, salsa verde, toasted hazelnuts, coriander

Cornish Cod (£10 Surcharge)

Pan roasted cod fillet with crispy potatoes, garlic buttered greens, celeriac puree, salsa verde

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 crème fraiche, chocolate soil, olive oil and toasted hazelnuts

Meringue

Meringue, Chantilly cream, fruit compote and raspberry sorbet

Panna Cotta

Buttermilk panna cotta, caramelised white chocolate and macerated strawberries

Petit Four

Dark chocolate truffle, coffee fudge and salted caramel chocolate

Selection of Ice Cream

Ice creams: strawberry, chocolate, vanilla

Sorbets: raspberry, mango, blood orange and lemon

D E S S E R T W I N E

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 – 2017 Kardos Tokaji Aszú 5 Puttonyos, Mád-Tokaj, Hungary 8.75

(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)

OUR WINE OF THE WEEK:

NV Cava Can Xa Sparkling Brut, Penedes, Catalonia, Spain 7.95/36.50

2022 Organic Gancedo Godello, El Bierzo, Leon, Spain 9.50/28.00/37.50

2022 Organic Bodegas Bagordi Rioja Rosado, Rioja, Spain 7.75/22.00/30.00

2023 Organic Gancedo Mencia, El Bierzo, Leon, Spain 8.75/25.00/33.50

OTHER WINE RECOMMENDATIONS FOR THE DAY!

2022 Hommage A Colette, Grenache Blanc, Pay D'Oc, France 27.00

2022 Lowry's Pass Chenin Blanc, Robertson, South Africa 27.00

2022 Doppler Zeleni Silvanec, Styria, Slovenia (10.5% abv) 33.00

2022 Chelti Tsinandali, Kakheti, Georgia 36.50

2022 Sabar Kéknyelű Kőmagas, Badacsony, Hungary 35.00

2021 Maia Rosé, Cotes de Provence, France 42.50

NV Tissot-Marie Blanc de Blancs Cremant du Jura Brut, France 8.50/45.00

2019 Castlewood Blanc de Blancs, Devon, England 12.50/69.00

(Ideal with our fish and shellfish dishes)

2021 Ezimit Vranec, Republic of North Macedonia 31.00

2020 Chelti Saperavi, Kakheti, Georgia 38.00

2021 Cecilia Berretta Valpolicella Ripasso Superiore, Verona Italy 42.00

(Ideal with our meat dishes)

Cocktail of the Day 10.95

Agua de Valencia

Hive London Dry Gin, Hive Vodka, Bradley's Orange juice, Cava Can Xa Brut

Mocktail of the Day 8.95

Finn's Elder Citrus Zing

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