

THE CLUB HOUSE

Set Lunch Menu

2 Course Menu £20/ 3 Course Menu £25

Club House Focaccia 3.95
Marinated Olives 3.50/6.00
Maldon Oyster, Cucumber Granita 3.50
Whipped Cods Roe 3.50

Starters

Seafood Chowder
Seafood chowder of smoked haddock, Atlantic hake and salmon

Cornish Mussels
Cornish mussels steamed in a hive white wine and cream sauce

Crayfish Cocktail (+£3 surcharge)
Crayfish tails in a Mary rose sauce with shredded lettuce and croutons

Mackerel Pate
Smoked Mackerel pate with ciabatta croutons and cornichons

Roast Beetroot
Roasted beetroot with whipped somerset goats curd, beetroot powder and mustard dressing

Mains Sides – Rustic Chips 4.00, Mustard dressed greens 4.00, Crispy Potatoes 4.00

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

Roast Celeriac
Roasted celeriac, celeriac puree, pickled seaweed, crispy kale, toasted hazelnut vinaigrette

Bavette Steak
Chargrilled bavette steak with caramelised cauliflower puree, salsa verde and homegrown rocket

Cornish Black Bream (+£5 surcharge)
Whole black bream oven baked with grilled lemon and sauteed pak choi

Desserts

Lemon Posset
Lemon Posset with macerated raspberries and shortbread

Chocolate Cremieux
Served with coffee mouse, chocolate soil and toasted hazelnuts

Eton Mess
Meringue, fruit compote, Chantilly cream and raspberry sorbet

Buttermilk Panna Cotta
Buttermilk panna cotta with caramelised white chocolate and macerated strawberries

Petit Four
Salted caramel chocolate, dark chocolate truffle, coffee fudge

Selection of Ice Creams and Sorbets

DESSERT WINE

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 Lowry's Pass Chenin Blanc, Robertson, South Africa 7.75/23.50/31.00

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

2021 Domaine Houchart, 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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