

Set Lunch Menu 10th

2 Course Menu £20/ 3 Course Menu £25

Starters

Roast Beetroot

Whipped coats curd, roasted candy beetroot, bitter leaves, Dijon dressing and crunchy granola

Cornish Mackerel

Butterflied and grilled mackerel with slow roasted Isle of Wight tomatoes, salsa verde and burnt lemon aioli

Bouillabaisse

Seafood soup with a bisque, tomato and saffron base with smoked salmon, Atlantic hake and smoked haddock finished with a crouton and garlic aioli

Mains

Club House Fish and Chips

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

Homemade Gnocchi

Pan fried gnocchi with mushroom puree, walnut pesto, dressed kale and Somerset pecorino

Monkfish Bap

Buttermilk fried monkfish tails in a toasted ciabatta roll with garlic aioli, pickled red onion, red cabbage slaw and lettuce served with mixed leaf salad

Desserts

Dark Chocolate Cremeux

Served with dark chocolate soil, crème fraiche and meringue

Buttermilk Panna Cotta

Buttermilk panna cotta with caramelised white chocolate and macerated strawberries

Lemon Posset

Lemon posset with macerated raspberries and a shortbread biscuit

Wine recommendation for the week:

2022 Organic Bagordi Rioja Blanco, Spain 7.25/29.00

Cocktail of the week:

Cow on the Strawberry Fields 10.95

Strawberry Black Cow Vodka, Fragola, lime juice, Fever Tree Mediterranean tonic water