



THE CLUB HOUSE



Club House Sourdough £3.95
Club House Focaccia £3.95
Cod and Smoked Salmon Beignets, Saffron Aioli £6
Marinated Olives £3.50/£6.00
Carlingford Oyster £4

Starters

Roast Beetroot £10

Roasted candy beetroot with Somerset goats curd, beetroot powder, sourdough cracker and mustard dressing

Isle of Wight Tomatoes £11

Dressed heritage tomatoes, whipped ricotta, pickled chilli, balsamic, focaccia crumb

Whipped Cods Roe £12

Smoked cod's roe with a radish, fennel and leaf salad, sourdough crackers and a sherry and preserved lemon dressing

Mackerel Pate £9

Smoked mackerel pate with cornichons and croutons

Apricot £11

Chargrilled apricot, buffalo mozzarella, crispy Parma ham, olive oil, dressed chicory

Gazpacho £8

Cucumber and mint gazpacho finished with crème fraiche and olive oil

Mains

Cornish Lobster (Half £40/ Whole £75)

Whole Cornish lobster grilled in garlic butter with skinny fries and dressed salad

Club House Fish and Chips £19

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

Roasted Broccoli £18

Roasted broccoli, romesco, spiced butterbean and confit garlic puree, salsa verde, toasted almonds

Cornish Mussels £20

Cornish Mussels steamed in a hive white wine, herb and cream sauce served with homemade bread

Sirloin Steak £30

Chargrilled local sirloin steak with celeriac puree, salsa verde, dressed watercress and skinny fries

Cornish Cod £28

Pan roasted cod fillet with crushed potatoes, courgette puree, courgette ribbon and hazelnut salad, lemon butter sauce

Sides (All £4)– Rustic Chips, Skinny Fries, Mustard Dressed Greens, Crispy Potatoes

Desserts

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.

Chocolate Cremieux £8

Served with crème fraiche, chocolate soil, olive oil and toasted hazelnuts

Meringue £8

Rose Hip Meringue with fruit compote, Chantilly cream and raspberry sorbet

Poached Peach £8

Peaches poached in apricot liquor, homemade milk ice cream, white chocolate, honeycomb and fresh thyme

Lemon Posset £8

Lemon posset with macerated raspberries and shortbread

Buttermilk Pannacotta £8

Served with caramelised white chocolate and macerated strawberries

Petit Four £4

Salted caramel chocolate, dark chocolate truffle, coffee fudge

Selection of Ice Creams and Sorbets £2.95/scoops

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 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 Corney & Barrow's 20-year-old Tawny Port 9.75

(Ideal with cheese)

OTHER WINE RECOMMENDATIONS FOR THE DAY!

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

2022 Ezimit Viognier, Republic of North Macedonia 31.00

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

2022 Chelti Tsinandali, Kakheti, Georgia 36.50

2022 Organic Gancedo Godello, El Bierzo, Leon, Spain 37.50

2022 Organic Bodegas Bagordi Rioja Rosado, Rioja, Spain 30.00

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

NV Castlewood Sparkling Rose, Devon, England 12.50/69.00

(Ideal with our fish and shellfish dishes)

2023 Organic Gancedo Mencia, El Bierzo, Leon, Spain 33.50

2020 Chelti Saperavi, Kakheti, Georgia 38.00

(Ideal with the steak)

Cocktail of the Day 10.95

Bed of Roses

Jägermeister, fresh lime and lemon juice, Grenadine

Mocktail of the Day 8.95

Finn's Citrus Zing

Caleno Light and Zesty, Elderflower cordial, fresh lime juice, Bradley's Ginger Beer

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