

## **It's That Friday Feeling**

***3 Course Menu £60.00 for 2 People  
(Includes a glass of white, rose or red wine-  
You can “upgrade” your bottle, just ask your server)***

**Club House Sourdough £3.95    Club House Focaccia £3.95  
Marinated Olives £3.50/£6.00    BBQ Padron Peppers £3.00  
Marinated Anchovies £3.50    Pan Con Tomato, Croutons £3.50**

### **Starters**

#### **Mackerel Pate £8**

Smoked mackerel pate with cornichons and croutons

#### **Roast Beetroot £9**

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

#### **Isle of Wight Tomatoes £10**

Dressed tomatoes, homemade whipped ricotta, pickled chilli, balsamic, focaccia crumb and basil

#### **Tomato Gazpacho £8**

Tomato gazpacho with balsamic and melon

#### **Crayfish Cocktail £12 (+£3 Surcharge to set menu)**

Crayfish tails mixed with Mary rose sauce and shredded lettuce with croutons

### **Sharing Mains (Not included in set menu)**

All Served with skinny fries, homemade bread, aioli and a summery slaw

#### **Whole Crab (1-2kg) £50**

#### **Whole Baked Seabass (800g – 1kg) £50**

#### **Whole Lobster grilled in garlic butter (600-800g) £75**

### **Mains**

#### **Club House Fish and Chips £18**

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

#### **Roasted Broccoli £17**

Roasted broccoli, romesco, ajo Blanco, salsa verde, toasted hazelnuts and fresh mint

#### **Bavette Steak £20**

Chargrilled bavette steak with celeriac puree, salsa verde, bone marrow and confit garlic butter, dressed water cress and skinny fries

#### **Cornish Cod £25 (+£10 Surcharge to set menu)**

Pan roasted cod fillet with a wild garlic and watercress pesto, crab crushed potatoes and sauteed pak choi

#### **St Austell Mussels £18**

St Austell Mussels in a hive white wine, cream and herb sauce with skinny fries

**It's That Friday Feeling**

***3 Course Menu £55.00 for 2 People  
(Includes a glass of white, rose or red wine-  
You can “upgrade” your bottle, just ask your server)***

**Club House Sourdough £3.95    Club House Focaccia £3.95  
Marinated Olives £3.50/£6.00    BBQ Padron Peppers £3.00  
Marinated Anchovies £3.50    Pan Con Tomato, Croutons £3.50**

**Starters**

**Mackerel Pate £8**

Smoked mackerel pate with cornichons and croutons

**Roast Beetroot £9**

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

**Isle of Wight Tomatoes £10**

Dressed tomatoes, homemade whipped ricotta, pickled chilli, balsamic, focaccia crumb and basil

**Tomato Gazpacho £8**

Tomato gazpacho with balsamic and melon

**Crayfish Cocktail £12 (+£3 Surcharge to set menu)**

Crayfish tails mixed with Mary rose sauce and shredded lettuce with croutons

**Sharing Mains**

**(Not included in set menu)**

All Served with skinny fries, homemade bread, aioli and a summery slaw

**Whole Crab (1-2kg) £50**

**Whole Baked Seabass (800g – 1kg) £50**

**Whole Lobster grilled in garlic butter (600-800g) £75**

**Mains**

**Club House Fish and Chips £18**

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

**Roasted Broccoli £17**

Roasted broccoli, romesco, ajo Blanco, salsa verde, toasted hazelnuts and fresh mint

**Bavette Steak £20**

Chargrilled bavette steak with celeriac puree, salsa verde, bone marrow and confit garlic butter, dressed water cress and skinny fries

**Cornish Cod £25 (+£10 Surcharge to set menu)**

Pan roasted cod fillet with a wild garlic and watercress pesto, crab crushed potatoes and sauteed pak choi

**St Austell Mussels £18**

St Austell Mussels in a hive white wine, cream and herb sauce with skinny fries

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

### **Desserts**

**Chocolate Cremieux £8**

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

**Meringue £8**

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

**Crème Catalan £8**

Crème Catalan with macerated fruit and shortbread

**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 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**

**2019 Fekete Pince Somlói Juhfark, Badacsony, Hungary 40.00**

**2021 Castlewood Rose, Devon, England 10.75/30.50/42.50**

**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)