

THE CLUB HOUSE

Nibbles – Marinated Olives 3.50/6.00
Homemade focaccia, Olive Oil 3.95
Maldon Oyster, Cucumber Granita 3.50
Whipped Cods Roe, Croutons 3.50

Starters

Seafood Chowder 12.00

Seafood chowder of smoked haddock, Atlantic hake and salmon

Crayfish Cocktail 12.00

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

Mackerel Pate 9.00

Smoked mackerel pate with ciabatta croutons and cornichons

Roast Beetroot 9.00

Roasted beetroot with whipped feta, beetroot powder and mustard dressing

Cornish Mussels 11.00

Cornish mussels steamed in a hive white wine and cream sauce

Mains

Sides – Crispy Potatoes 4.00

Rustic Chips 4.00

Mustard Dressed Greens 4.00

Club House Fish and Chips 18.00

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

Roast Celeriac 18.00

Roasted celeriac, celeriac puree, hazelnut and caper vinaigrette, crispy cavolo nero

Pork Chop 18.00

Chargrilled pork chop with a cider braised Roscoff onion, apple ketchup and puffed spiced crackling

Bavette Steak 18.00

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

Megrin Sole 17.00

Whole baked megrim sole with a lemon butter sauce, pickled seaweed and pangrattato

Desserts

Lemon Posset 8.00

Lemon Posset with shortbread and macerated raspberries

Buttermilk Panna Cotta 8.00

Buttermilk panna cotta with caramelised white chocolate and macerated strawberries

Chocolate Cremieux 8.00

A dark chocolate set custard with chocolate soil, coffee mouse and toasted hazelnuts

Hibiscus Meringue 8.00

Hibiscus meringue with Chantilly cream, fruit compote and raspberry sorbet

Petit Four 4.00

Salted caramel chocolate, dark chocolate truffle, coffee fudge

Selection Of Ice Creams & Sorbets 2.95/scoop

Ice Creams: Vanilla, Chocolate, Strawberry

Sorbets: Mango, Lemon, Blood orange, Raspberry

D E S S E R T W I N E

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 Liqueur, NV Castlewood Sparkling Cuvee, crystallised 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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