



THE CLUB HOUSE

N I B B L E S

Garlic and Rosemary Focaccia with Balsamic Glaze £4.95

Sourdough, Butter £4.95

Marinated Olives £3.95/£6.95

S t a r t e r s

Duck and Orange Pate

Duck and Orange Pate, Spiced Tomato Chutney, Croutes, Mixed Leaf

Greek salad

Mixed leaf, tomato, onion, cucumber, peppers, feta, olives

Ceaser Salad

Cos lettuce, Caesar Dressing, Parmesan and Croutons

Mackerel Pate

Mackerel pate, sour dough crackers, pickled red onion, garden herbs

M a i n s

(All our meat is locally sourced)

Grass-Fed Roasted Beef Top Side

Roasted Pork Shoulder

Nut Roast (Veggie Gravy)

Roasts served with roast potatoes, honey roasted carrots and parsnips, braised red cabbage, buttered greens with a Yorkshire pudding and red wine gravy

Club House Fish and Chips

Crispy battered hake fillet served with rustic cut chips, tartare sauce and lemon

(Add minted mushy peas £3.50)

Fish of the Day (£7 surcharge)

Fish of the day roasted in garlic and herb butter served with new potatoes and buttered greens and dressed watercress

Moules mariniere (£7 surcharge)

Cornish mussels steamed in a white wine and cream dill sauce served with skinny fries

Sides

Skinny fries £5

Rustic Chips £5

Mixed Leaf Salad £4

Roast Potatoes £5

Smoked Cheddar Cauliflower Cheese £7.50

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.

D e s s e r t s

Chocolate brownie, caramel sauce and strawberry ice-cream

White Chocolate Cheesecake, Strawberry Compote and Roasted White Chocolate

Lemon Posset, Fruit Compote and Shortbread

Eton Mess

Ice Creams and Sorbets

Vanilla, Chocolate, Strawberry,
Mango, Lemon

WINE RECOMMENDATIONS FOR THE DAY!

Something to celebrate?

***New* Club No.1 English Sparkling Multi Vintage Wine**
Castlewood, Devon, England 12.50/69.00

White

Valserrano Rioja Blanco Fermento en Barrica £8.85/ £35.00

Bright and citrus notes with a silky subtle oak balance and a velvety finish.

Wide river Chenin Blanc, Robertson South Africa £8.50/ £29.00

Bright and Aromatic with tasting notes of stone fruit.

Rose

Nyetimber Rose Multi-Vintage, West Sussex, England £14.00 /£79.00

Creamy, round texture with refreshing raspberry and sweet spice flavours

Costeval Rose, Coteaux Aix en Provence, France £10.50/ £39.00

Cranberry, Supple, minerality, very dry

Red

Gouguenheim Malbec, Mendoza, Argentina £10.25/ £37.00

Rich, Black Cherry, Chocolate

Cap de Pera, DO Montsant £8.00/ £35.00

Ripe red fruits such as cherries, with a touch of spice and a balanced acidity.

Cocktail of the Week:

Negroni £10.50

Hive London gin, Campari, Antica Formula sweet vermouth garnished with an orange slice

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