

# The Club House

Subject to availability and change

Cockle Popcorn 5.50  
Marinated Olives 3.00 / 5.50

## **S T A R T E R S**

### **Crab Bisque 7.50**

Seasoned with saffron and Pernod and served with Clubhouse bread

### **Cornish Cuttlefish 9.25**

Braised Cornish cuttlefish in white wine with chorizo and chickpeas

### **Cornish Scallops 12.95**

Seared Cornish scallops with parsnip puree, Chesil smoked bacon and Berkswell crumb

### **Wood Pigeon Breast 9.95**

Seared wood pigeon breast, Laverstoke Park black pudding, beetroot and pickled walnuts

### **Purple Sprouting Broccoli 8.25**

Purple sprouting broccoli with soused red onions and crispy black cow cheddar

## **M A I N S**

### **Turbot 27.95**

Roast tranche of turbot with brown shrimp and Lilliput caper butter and purple sprouting broccoli

### **Monkfish Stew 25.75**

Monkfish tail in a tomato stew with chorizo and cannellini beans, topped with gremolata and served with Clubhouse bread

### **Cote de Boeuf (to share) 70.00**

Chargrilled 1kg Cote de Boeuf with roast and crispy shallots, rustic cut chips and chimichurri sauce

### **Red Legged Partridge 25.95**

Whole roast red legged partridge with parsnip puree, roast Jerusalem artichokes, buttered rainbow chard, parsnip crisps and a Port sauce

### **Onion Squash 18.50**

Roast onion squash with harissa, carlin peas, curly kale, labneh and hazelnut dukkah

## **S I D E S All at 4.25**

### **Rustic Cut Chips**

### **Curly Kale with Hazelnut Dukkah**

### **Chorizo Heritage Potatoes**

### **Salt & Vinegar Onion Rings**

## **D E S S E R T S All at 8.25**

### **Textures of Chocolate**

Rich chocolate mousse with hazelnut and caramel

### **Passionfruit Baked Alaska**

Genoise sponge with passionfruit parfait and Italian meringe

### **Pear and Cinnamon Doughnuts**

Doughnuts filled with pear cream patisserie and a cinnamon and pear compote

### **Selection of Ice Creams & Sorbets**

Please ask for flavours

2.95 a scoop or 7.95 for 3 scoop

### **Farmhouse Cheese**

**7.25 each or 9.50 for 3**

Bath Soft, Oglesfield and Dorset Blue Vinny  
all accompanied with crackers, apple chutney and quince membrillo

## **Dessert wine**

**75ml Glass of - 2012, Corney and Barrow Select, Sauternes 6.50**

(Ideal with Fruit-based desserts and Cheese)

**75ml Glass of – 2017, Eradus, Stickey Mickey 6.50**

(Ideal with Chocolate or just on it's own)

**75ml Glass of Corney & Barrow's 20 year old Tawny Port 7.95**

**75ml Glass of Warre's Optima 10 Tawny Port 6.95**

**75 ml of Taylor's 2015 Late Bottled Vintage Port 5.95**

(Ideal with Cheese)

**Coffee and Homemade Fudge 5.95**

Whilst we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are allergen-free. Therefore, we cannot accept any liability in this respect.

Please speak to a member of staff if you need any further information