



Club Menu

Lunch

2 courses £15.50 - 3 courses £19.50

First Course

Cream of parsnip soup

Poached salmon tart

Braised veal in jelly with horseradish and mayonnaise dressing

Cumbrian air cured ham with poached pear

Loch Fyne smoked salmon Supplement of £4.00

Main Course

Pan fried beef strips with tomato and mushroom sauce

Poached lemon sole with champagne sauce

Cherry tomato and olive risotto

From the trolley

Honey glazed Somerset gammon with pease pudding

Chef's Market Dishes

First Course: Chicken liver parfait with granary toast

Main Course: Roast skate with brown butter and caper sauce

Head chef: Mark Johnson

Supported by: Ben Dobbins



Desserts and Savoury

Orange posset

Plum and almond tart with coconut sorbet

Sticky toffee pudding with vanilla ice-cream

Selection of home-made sorbets and ice-cream

Club savoury of the day – Devils on horseback

Cheese

Cropwell Bishop Stilton

Celtic promise

Cerney Ash

Cornish Yarg

Oxford Isis

Gorwydd Caerphilly

Godminster

Stinking Bishop

Coffee, tea or herbal infusions with sweetmeats £3.50

Liqueur Coffees from £4.95

Dessert Wines

Château Septy 2000

Monbazillac, France

Elysium Black Muscat

Andrew Quady Estate, California

½ bottle

£14.00

£19.00

glass

£3.15

£4.25

Port

Croft LBV 2000

Taylor's 10 year old Tawny

£3.95

£5.90

Restaurant Manager: Andrew Baker

Supported by: Mairead Doody, Maurizio Muto, Roberto Ronco