

Dining Room Menu



First Course

Soup of the day

£4.95

Napoleon Amontillado

House terrine, celeriac remoulade, capers, sourdough

£5.50

Bourgogne Aligoté, Olivier Lefl aive 2016 +

Smoked salmon, shallots and capers

£9.50

Army & Navy Club, NV, Champagne +

Potted shrimp, pickled cucumber, sourdough

£9.50

Club Sauvignon 2017 +

Crispy ox tongue, beetroot and horseradish

£5.50

Fleurie, Chanson 2015 +

Burrata, roasted grilled vegetables, olives, rocket and toasted pine nuts (V)*

£6.50

Barbera D'Asti Setecapita 2010 +

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Main Course

Pie of the day, Seasonal Vegetables
£14.95

Chicken Pie - Chardonnay, Les Grenardiers 2017 +

Beef Pie - Barbera D'Asti Setecapita 2010 +

Lamb Pie – Merlot, Domaine, St. Esteve 2017 +

Essex Beef Fillet Diane, Sautéed Potatoes and Green Beans
£18.95*

Crozes Hermitage, Les Meysonniers 2015 +

Roasted Cauliflower Steak, Almond Milk, Poached Heritage Vegetables, Parsley and Pumpkin
Seed Pesto (Vegan)*

£12.95

Chablis, Domaine Chanson

Catch of the day, Brown Butter, Capers & Parsley, Heritage Potatoes, Charred Tenderstem Broccoli

£19.75*

Bourgogne Aligoté, Olivier Leflaive 2016 +

Cornish hake, Fennel and Monk`s Beard, Winter Tomatoes, Heritage Potatoes

£15.95

Macon Solutre 2017 +

Breaded Calves Liver, Caramelised Onion, Mash Potato, Crispy Pancetta

£15.75*

Merlot, Domaine, St.Esteve 2017 +

Dish of the Day

£12.95

Slow Cooked Short Rib of Beef, Pease Pottage Pudding, Savoy Cabbage and Heritage Potato

£15.75

Crozes Hermitage, Les Meysonniers 2015 +

Marinated Chargrilled Chicken Fillet, Quinoa Salad, Pomegranate, Cherry Tomatoes

£14.95*

Fleurie, Chanson 2015 +

Additional Side Dishes £3.50 each: Buttered spinach | Green salad | Quinoa and Pomegranate Salad

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Roast of the Day

Monday

Roast Leg of Somerset Lamb

£18.75

Rioja, Bodegas SELA 2015 +

Tuesday

Roast Corn Fed Chicken

£15.95

Chardonnay, Les Grenardiers 2017 +

Wednesday

Club Curry

£15.95

Riesling, Mosel 2016 +

Thursday

Roast Rump of Essex Beef

£19.20

Châteauneuf du Pape Chapoutier 2015 +

Friday

Whole Roasted Lemon Sole au Meunière

£19.50

Macon La Roche Vineuse 2015 +

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Dessert

Chef's daily dessert special
£5.75

Chocolate delight
£5.75

Daily dessert sharing plate for two people
£5.75

Fresh fruit salad with cream or ice cream
£5.75

Selection of cheeses per piece
£2.00

Ice creams and sorbets per scoop
£2.25
Fonseca Port 10 Year Old

Savoury

Welsh Rarebit
Devils on horseback
£5.75 per item
Valdobbiadene Prosecco Superiore +

(V)-Vegetarian ()-made with no gluten contained ingredients
Gluten and nuts are used in the kitchen. Dishes may contain directly or indirectly this products.
Please speak with a member of staff who will assist you further with any allergen concerns you may have.*