

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 +

Bayonne ham, honeydew melon, port wine, pink peppercorns and rocket*

£6.50

Fleurie Cru Beaujolais, Chanson, France 2014 +

Spinach and four cheese tart, cherry tomatoes, pumpkin seeds (V)

£6.50

Macon Solutré, Maison Auviqne France 2014 +

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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 +

Home made falafel, red lentil hummus and superfood salad (Vegan)*
£13.50
Sauvignon Blanc Domaine Peiriere 2016 +

Catch of the day, fennel and salted cucumber salad with heritage potatoes*
£19.75
Bourgogne Aligoté, Olivier Leflaive 2016 +

Barbary duck breast and mushroom ragout, sautéed root vegetables*
£16.75
Chateau Guibea, Saint Emillion, 2015 +

Beef bolognaise, hand cut tagliatelle, basil and Berkswell
£15.50
Chianti Classico, Vignamaggio 2016 +

Dish of the Day
£12.95

Poached Breast of Corn Fed Chicken with wild garlic risotto*
£15.50
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.*