



# CLUB MENU

Monday 11th – Friday 15th March 2024

Two-Courses £25.50 | Three-Courses £28.00

## Starters

### Spinach Soup

With Nutmeg Crème Fraîche

### Venison Terrine

With Caramelised Onion and Apple Compote and Toasted Onion Bread

### Classic Dill Gravadlax

With Pickled Cucumber and Sweet Mustard Dressing

## Main Courses

### Moroccan Pork and Chickpea Tagine

With Fruity Cous Cous and Broccoli

### Garlic and Herb Crusted Fillet of Gilt Head Bream

With Fennel Purée, Tomato, Caprer and Basil Fondue

### Root Vegetable and Goats Cheese Gratin

With Sautéed Forest Mushrooms, Crispy Kale and Herb Cream

## Desserts & Savoury

### Baked Lime Pie

With Vanilla Poached Blackberries and Lemon Sorbet

### Dark Chocolate Panna Cotta

With White Chocolate Foam, Coffee and Walnut Tuile

### Anchovies on Toast

With Chive Butter Sauce

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen