



CLUB MENU

Monday 15th – Friday 19th September 2025

Two-Courses £30.00 | Three-Courses £34.00

Starters

Spinach Soup

With Nutmeg Crème Fraîche

Assiette of Seafood

With Marie Rose Sauce

Confit Chicken, Shallot and Herb Croquette

With Rocket Leaves, Beetroot and Apple Slaw

Main Courses

Ox Cheek, Mushroom, Pickled Walnut and Stout Pie

With Horseradish Mash and Seasonal Cabbage

Cider Braised Belly of Pork

With Grain Mustard Mash, Curly Kale and Autumn Fruit Compote

Salmon and Cod Mousse

With Buttered Leeks, New Potatoes, Prawn and Dill Cream

Root Vegetable Gratin

With Herb Crusted Goats Cheese and Piquillo Pepper Sauce

Desserts and Savouries

Cherry and Almond Tart

With Sour Cherry Compote and Cherry Clotted Ice Cream

Orange Panna Cotta

With Mandarin Segmens and Mixed Peel Shortbread

Rag and Famish Hash

Truffled Corn Beef Hash with Gentlemen's Relish Served on Oat Biscuit

Welsh Rarebit

If you have a food Allergy, please inform a member of Staff.

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