



CLUB MENU

Monday 3rd – Friday 7th November 2025

Two-Courses £30.00 | Three-Courses £34.00

Starters

Cream of Forest Mushroom Soup

With Tarragon Crème Faîche

Confit Guinea Fowl and Artichoke Terrine

With Radish and Kohlrabi Slaw and Toasted Sourdough

Salmon and Hot Smoked Salmon Rilette

With Virgin Mary Jelly, Pickled Fennel and Seeded Rye Bread

Main Courses

Apple and Sage Crusted Pork Loin Steak

With Parsnip Champ, Braised Carrot and Cider Jus

Seafood Fishcake

With Soft Poached Hens Egg, Buttered Spinach, Saffron and Chive Cream

Beetroot and Horseradish Risotto

With Glazed Goats Cheese, Charred Leeks and Crispy Shallots

Desserts & Savoury

Blackberry and Lemon Mousse

With Prosecco Poached Blackberries and Mixed Peel Biscotti

Warm Apricot Pudding

With Stem Ginger Sauce and Vanilla Ice Cream

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