



# CLUB MENU

Monday 30th March – Thursday 2nd April 2026

Two-Courses £31.50 | Three-Courses £35.50

## Starters

### **Tuscan Bean and Vegetable Minestrone**

With Garlic and Rosemary Croutons

### **Confit Chicken Terrine**

With Spring Cabbage and Radish Slaw and Tarragon Jelly

### **Marinated Anchovies and Artichoke Bruschetta**

With Chicory, Lemon and Caper Dressing

## Main Courses

### **Venison and Root Vegetable Ragout**

With Parsnip Champ and Broccoli

### **Poached Chalk Stream Trout**

With New England Clam and Crayfish Chowder and Parsley Oil

### **Stilton and Leek Stuffed Mushrooms**

With Creamed Spinach, Shaved Fennel and Focaccia Crumb

## Desserts & Savoury

### **Toffee and Pear Sponge Pudding**

With Rum Anglaise

### **Milk Chocolate and Banana Cheesecake**

With Maple Crème Fraîche

### **Scotch Woodcock**

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