



Club Menu

2 Courses £ 26

3 Courses £ 30

Starters

Soup of the day

Game pie en croûte with clementine jam

Oak smoked salmon with pickled shallot and lemon

Prawn and avocado salad

Goats cheese, balsamic onions and beetroot salad

Honey Roast Jerusalem Artichoke fennel, orange and cous cous salad
pine nut dressing

Main Course

16oz Fresh whole Dover sole, please indicate if Grilled or Meunière and on or off bone £15*

Entrecôte steak with traditional accompaniment and Hand-cut chips
Béarnaise or peppercorn sauce

Classic mixed grill, fillet mignon, lamb cutlet and kidney, bacon, sausage
with grill garnish and green tomato chutney

Tornadoes of beef with dauphinoise potato, buttered spinach, cepes, chestnuts
button onions and Sauce Bordelaise £12*

Fricassee of halibut with crushed new potatoes, roasted root vegetables and peas

Penne all'Arrabbiata, pesto or Bolognese

Roast Norfolk Bronze Turkey with Chestnut stuffing, Bread and Cranberry sauce and
turkey jus, Chipolata wrapped in bacon
glazed carrots, brussels sprouts, Château potatoes and roasted parsnips

Wild mushroom, celeriac and spinach pithivier. Thyme cream sauce (v)

Roast of the day leg of lamb with redcurrant jelly and mint sauce served with roasted
potatoes and French beans

Seasonal Selection of Vegetables and Potatoes £3.30

Vegetables

Buttered Spinach, Green Beans

Sprouts and chestnuts

Roast Parsnip and Carrots

Potatoes

Roast, Sauté potato

Lyonnais potatoes, Chunky chips

French Fries, New potatoes

Table Money of £3, Reciprocal Table Money £5

A 12.5% Discretionary service charge is added to account of Reciprocal Members

VAT is included at 5% on food only.

All day dining from 12.30pm, last admission 9.15pm

*Members of staff are able to advise on the content including the allergen content of dishes
(v) denotes suitable for Vegetarians (V*) denotes suitable for Vegans * denotes supplement*