Club Menu

Three courses £24.00, Two courses £20.00

Appetizers

Dressed seafood, pumpkin & ginger velouté
mango & coriander yoghurt
***

Ham hock, leek & Gruyère croquettes
apple & red cabbage remoulade
***

Sautéed autumn mushrooms and poached egg on sourdough toast
Welsh rarebit glaze
***

Soup of the Day

Main Courses

Duo of salmon and monkfish
confit fennel, pickled shallots, feuille potatoes and roasted peppers
Bagna cauda sauce
***

Fillet of lemon sole Dugléré
buttered spinach, Champagne & tomato sauce
***

Miso & five spice marinated duck breast
pulled squash, braised Savoy cabbage, plum & ginger sauce
***

Braised venison, chestnut & pancetta pie
Crispy puff pastry, red cabbage, red currant sauce
***

Celeriac, caramelized onion, spinach & Tunworth Wellington
mushroom velouté
***

Roast grouse*
game chips, breadcrumbs, liver, French beans, roast jus & bread sauce,
£7.00 supplement

Roast of the Day

Freshly roasted, with a selection of vegetables & potatoes
Monday – leg of lamb / Tuesday – roast pork
Wednesday – sirloin of beef / Thursday – honey roast ham
Friday – free-range chicken/ Saturday – leg of lamb
Sunday – sirloin of beef

We use a wide range of ingredients in our kitchen, some of which may contain allergens.
If you have a specific allergy or dietary requirement, please let us know.

A discretionary 10% service charge will be added to your final bill

*May contain shot