



ROYAL AIR FORCE CLUB  
— FOUNDED 1918 —

## The Club Menu

Three courses £30.00 ~ Two courses £25.00

### Starters

“Tarte aux tomates d’Été, tomato tart with tapenade, roquette & parmesan

Quenelle of smoked salmon, lobster & crayfish bisque

Chilled roasted red pepper and coconut soup with sesame seed crackers

Sautéed bone marrow & Ox tongue, red onion & garlic puree, grilled sourdough

Sea bass crudo, cucumber gazpacho, cod’s roe, avocado, compressed cucumber

Smoked Scottish salmon served with chive cream cheese, capers, shallots & egg ~ £3.00 supplement

Soup of the day

### Main Courses

Beef sirloin, smoked cheese & Parma ham ballotine with truffle & celeriac risotto

Slow cooked corn fed chicken breast, Comté cheese gnocchi, summer mushrooms, peas & broad beans

Seafood Buillabaisse, mussels, prawn, salmon, sea bream, rouille

Poached Trout, Provençal vegetables, saffron potatoes, tomato & basil consommé

Pan fried aubergine steak au poivre, smoked Portobello mushrooms, tomato fondue, green pepper corn sauce, polenta chips

Roast of the day served freshly roasted with selection of vegetables and potatoes

### Grills

8oz Rose county sirloin steak ~ £7.00 supplement

8oz Rose county beef fillet ~ £10.00 supplement

Lamb cutlets ~ £6.00 supplement

Dover sole, grilled or Meunière ~ £14.00 supplement

All grills are served with a béarnaise sauce & your choice of new potatoes, mashed potatoes or chips

### Side Dishes ~ £3.00

Heritage tomato salad, shallot dressing ~ balsamic & olive oil

Mixed runner beans, artichoke, broad beans and peas

Tender stem broccoli & pine nuts

Hickory smoked carrots with tarragon & Dukkah

Hand cut chips ~ Mashed potato ~ New potatoes

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.