



ROYAL AIR FORCE CLUB
— FOUNDED 1918 —

The Club Menu

Three courses £30.00 ~ Two courses £25.00

Starters

Tartare of soy cured salmon, wasabi & yuzu

Cold Ox Tongue with sauce gribiche

Mixed tomatoes, pickled watermelon, feta & bean salad, herbs & croutons

Pork & mushroom terrine with dill & pickles, mushroom ketchup, Dijon mustard

Poached egg & smoked haddock croustade, mustard sauce

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

Soup of the day

Main Courses

Braised pork cheeks, sweet potato mash, creamed savoy cabbage with grain mustard, apple

Spiced duck breast with confit duck leg ragout tart & apricot purée, charred tender stem

Mixed seafood, spinach & crab tagliatelle, sun dried tomatoes, lemon butter emulsion

Sea bass, smoked eel & beetroot risotto, fennel salad, horseradish cream

Roast vegetable tatin, miso glaze, cashew nut ricotta, vegetable jus & balsamic new potatoes

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

Roast grouse, roast jus, bread sauce, game chips, breadcrumbs, liver farce and french beans ~ £15 supplement

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.