



ROYAL AIR FORCE CLUB
— FOUNDED 1918 —

The Club Menu

Three courses £30.00 ~ Two courses £25.00

Starters

Vegan Thai noodle salad with peanuts, edamame & Asian dressing
Butternut squash & sage ravioli, sage & butter sauce, pecorino
Rabbit, chicken, duck liver & pancetta ballotine, carrot, sultanas & caraway relish
Soy poached duck egg, truffle mushroom broth vegetable spaghetti
Beetroot & hot smoked salmon with pecans & apple, goats cheese
Smoked Scottish salmon, chive cream cheese, capers, shallots & egg~ £3.00 supplement
Soup of the day

Main Courses

Breast of guinea fowl, cauliflower & leek risotto, Guinness sauce, apple
Miso glazed aubergine steak, glazed heritage carrots, pickled cherry tomatoes, cashew nut ricotta
Slow cooked Pork belly, parmesan & wild mushroom polenta, Lyonnaise onions, cider jus
Chilli & garlic sea bream, wilted greens with oyster sauce & potato terrine
Roasted darne of monkfish, artichoke puree, buttered kale, smoked cods roe & mussel sauce
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

Braised red cabbage with apple & raisins
Glazed mixed roots
Creamed leeks, kale & sprouts
Truffled cauliflower gratin
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.