



ROYAL AIR FORCE CLUB  
— FOUNDED 1918 —

## The Club Menu

Three courses £33.00 ~ Two courses £27.50

### Starters

Chilled pea velouté, quail scotch egg  
Octopus culurgiones, sweet & sour fondue  
Pork & duck pâté campagne, piccalilli  
Asparagus mimosa, chive sour cream, wild garlic pesto  
Seared mackerel, citrus salad, pickled onions  
Smoked Scottish salmon, chive cream cheese, capers, shallots & egg~ £3.00 supplement  
Soup of the day

### Main Courses

Honey & sesame duck breast, spiced consommé, confit leg spring roll, garlic & oyster greens  
Glazed pork cheeks, speck ham, walnut & smoked mozzarella risotto  
Seabass niçoise, green beans, cherry tomatoes, Jersey Royals  
Pan fried hake, crab, lobster & prawn thermidor tart, buttered leeks, wild garlic velouté  
Braised shallots, balsamic glazed English asparagus, confit garlic polenta cake, spicy red pepper coulis  
Roast of the day served with a 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 ~ £3.50

Braised red cabbage with apple & raisins  
Honey roasted carrots chimichurri  
Creamed spinach with nutmeg  
Asparagus hollandaise  
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.