



ROYAL AIR FORCE CLUB
— FOUNDED 1918 —

The Club Menu

Three courses £35.00 ~ Two courses £30.00

Starters

Marinated seafood, squid, mussels, octopus, prawns, black rice, lobster mayonnaise

Duck & pigeon pate, fig & pear chutney, brioche

Goat cheese agnolotti, curried pumpkin & coconut velouté

Cashew nut hummus roasted roots & curry dressing

“Oeufs en Meurette” poached egg, red wine sauce, mushroom, lardon, croutons

Smoked Scottish salmon, chive cream cheese, capers, shallots & egg ~ £3.50

Soup of the day

Main Courses

Trio Lamb, rump, tongue & sweetbread boudin, boulangère rosti, navarin sauce

Oriental braised beef short rib, soy & garlic Chinese cabbage, jasmine rice

Hot smoked salmon, lobster & crab coulibiac, shellfish bisque

Lemon sole Veronique, grapes, crispy oyster, creamed leeks, haddock velouté

Aubergine cannelloni, ratatouille farce, smoked cheddar mornay, plum tomato coulis

Spiced vegan hotpot with green lentils & Quorn, beetroot borani

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

Roast grouse, roast jus, bread sauce, game chips, breadcrumbs, liver farce and French beans ~ £17 supplement

Side Dishes ~ £3.75

Charred tender stem, tahini yoghurt, pomegranate & lemon

Ratatouille

Braised red cabbage with apple & sultanas

Club honey roasted beetroot & carrots

Hand cut chips

Mashed potato

New potatoes, seaweed butter

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.