



ROYAL AIR FORCE CLUB  
— FOUNDED 1918 —

## The Club Menu

Three courses £38.00 ~ Two courses £32.50

### Starters

Mosaic of spring leek with seaweed vichyssoise, wild garlic oil  
Guinea fowl & wild mushroom terrine, piccalilli & paprika crostini  
Fried duck, English asparagus, wild garlic pesto  
Smoked mackerel & rhubarb jelly paté, onion seed brioche, soused cucumber & fennel salad  
Sautéed chicken livers on sourdough, chorizo & onion jam  
Smoked Scottish salmon, chive cream cheese, capers, shallots & egg ~ £3.50  
Soup of the day

### Main Courses

Pork cutlet, caramelised celeriac, black pudding, parmentier potatoes, grilled peaches  
Hake en papillote, cherry tomatoes, black olives, new potatoes, Jerusalem artichoke  
Roasted duck leg, ginger & soy consommé, rice noodles, pak choi, wild mushrooms  
Monkfish wrapped in pancetta, sweetcorn risotto, tempura baby squid  
Beer battered celeriac, triple cooked chips, tartar sauce, minted peas  
Mushroom stroganoff, polenta, gherkins, charred tender stem  
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 ~ £4.10

Tender stem broccoli, shallots & pine nuts  
Beetroot & blood orange salad  
Maple roasted carrots  
Grilled hispi cabbage, anchovy dressing  
Hand cut chips  
Truffled mashed potato  
Parsley buttered new potatoes

If you need any information on food allergies, intolerances or dietary requirements then please ask a member of the food and beverage team who will be pleased to assist. We do handle common allergens in the kitchen and cannot guarantee an environment free of any specific allergen.

A discretionary 10% service charge will be added to your final bill.