



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 egg, 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.