

# THE CLUB HOUSE

## **N I B B L E S**

**Garlic and rosemary focaccia, Salted Butter 3.95**  
**Marinated Olives 6.00**

**2 Courses for £20 or 3 courses for £25**

## **S t a r t e r s**

### **Mackerel Pate**

Smoked mackerel pate, cornichons and ciabatta croutons

### **Smoked Chicken Ceasar**

Romaine lettuce, smoked chicken breast, focaccia croutons, shaved parmesan, Caesar dressing

### **Seafood Chowder**

Seafood Chowder of smoked haddock, Atlantic hake and salmon, peas and herbs

### **Candy beetroot**

Slow cooked candy beetroot, spiced whipped goats cured, crispy leaves, beetroot powder

## **M a i n s**

### **Roasted Beef Top Side**

### **Roasted Pork belly**

Roasts served with roast potatoes, honey roasted carrots and parsnips, braised red cabbage, buttered greens with a Yorkshire pudding and red wine gravy

### **Club House Fish and Chips**

Crispy battered haddock fillet served with rustic cut chips, garden peas and tartare

### **Roasted cauliflower**

Roasted Cauliflower, Romesco, Crispy leaves, Chimichurri, Toasted Almonds, buttered Greens and roasted potatoes

### **Vegan fish & chips**

'Vegan Fish and Chips' Banana blossom in tempura batter with garden peas and rustic chips

### **Fish of the day (surcharge £)**

Fish Of the Day, Lemon and seaweed butter sauce, seasonal vegetables, new potatoes

## **Sides**

Rustic Chips £5

Skinny Fries £5

Crispy Potatoes £5

Garlic Buttered Greens £4

## **Cocktail of the week £10.95**

### **Cranberry Sour**

Hive Vodka, Cointreau, Cranberry Juice, lime juice, sugar syrup and egg white

Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.

D e s s e r t s

**Sticky toffee pudding with butterscotch sauce and candied walnuts**

**Bread and butter pudding with custard**

**Lemon posset, macerated berries, shortbread biscuit**

**Homemade chocolate brownie, chocolate soil. Berry coulis, vanilla ice cream**

**Selection of Ice Creams and Sorbets £2.95/scoops**

**Ice creams:** strawberry, chocolate.

**Sorbets:** raspberry, mango, blood orange, lemon

**WINE RECOMMENDATIONS FOR THE DAY!**

**White**

**Wide River Chenin Blanc, Robertson, South Africa 8.50/19.50/27.50**

**Domaine Girard Muscadet Sur Lie, Loire, France 32.00**

**Calancombe Estate Vintage Reserve, South Devon, England 39.00**

**Red**

**Rupe Secca Nero d'Avola, Sicilian, Italy 7.25/21.00/30.00**

**Fleurie Presidente Marguerite Subtil, Beaujolais, France 38.00**

**Immortelle, Côtes du Roussillon Villages, France 45.00**

**Rose**

**Monte Del Fra Bardolino Chiaretto Rosato, Veneto, Italy 39.50**

**Dessert**

**Santa Julia Tardio, Zuccardi, Argentina 8.00**

**50ml 1/2 DV By Chateau Doisy Vedrines, Sauternes, Bordeaux, France 7.00**

**Kopke Tawny Port, Portugal 7.00**

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