

It's That Friday Feeling

3 Course Menu £60.00 for 2 People
(Includes a glass of white, rose or red wine-
You can “upgrade” your bottle, just ask your server)

Club House Sourdough £3.95 Club House Focaccia £3.95
Marinated Olives £3.50/£6.00 BBQ Padron Peppers £3.00
Marinated Anchovies £3.50 Pan Con Tomato, Croutons £3.50

Starters

Mackerel Pate £8

Smoked mackerel pate with cornichons and croutons

Roast Beetroot £9

Roasted candy beetroot with somerset goats curd, beetroot powder, sourdough cracker and mustard dressing

Isle of Wight Tomatoes £10

Dressed tomatoes, homemade whipped ricotta, pickled chilli, balsamic, focaccia crumb and basil

Tomato Gazpacho £8

Tomato gazpacho with balsamic and melon

Crayfish Cocktail £12 (+£3 Surcharge to set menu)

Crayfish tails mixed with Mary rose sauce and shredded lettuce with croutons

Sharing Mains

(Not included in set menu)

All Served with skinny fries, homemade bread, aioli and a summery slaw

Whole Crab (1-2kg) £50

Whole Baked Seabass (800g – 1kg) £50

Whole Lobster grilled in garlic butter (600-800g) £75

Mains

Club House Fish and Chips £18

Crispy battered haddock fillet served with rustic cut chips, mushy minted peas, and tartare sauce

Roasted Broccoli £17

Roasted broccoli, romesco, ajo Blanco, salsa verde, toasted hazelnuts and fresh mint

Bavette Steak £20

Chargrilled bavette steak with celeriac puree, salsa verde, bone marrow and confit garlic butter, dressed water cress and skinny fries

Cornish Cod £25 (+£10 Surcharge to set menu)

Pan roasted cod fillet with a wild garlic and watercress pesto, crab crushed potatoes and sauteed pak choi

St Austell Mussels £18

St Austell Mussels in a hive white wine, cream and herb sauce with skinny fries

Desserts

Chocolate Cremieux £8

Served with crème fraîche, chocolate soil, olive oil and toasted hazelnuts

Meringue £8

Rose Hip Meringue with fruit compote, Chantilly cream and raspberry sorbet

Crème Catalan £8

Crème Catalan with macerated fruit and shortbread

Lemon Posset £8

Lemon posset with macerated raspberries and shortbread

Buttermilk Pannacotta £8

Served with caramelised white chocolate and macerated strawberries

Petit Four £4

Salted caramel chocolate, dark chocolate truffle, coffee fudge

Selection of Ice Creams and Sorbets £2.95/scoops

Ice creams: strawberry, chocolate, vanilla **Sorbets:** raspberry, mango, blood orange and lemon

D E S S E R T W I N E

75ml Glass of – 2020, Mas Amiel Maury, France 8.75

(Ideal with Chocolate)

75ml Glass of Corney and Barrow Sauternes, France 7.25

75ml Glass of – 2021 Joostenberg, Noble Late Harvest Chenin Blanc, Paarl, South Africa 8.25

75ml Glass of Pfeiffer Muscat, Rutherglen, Australia 8.25

75ml Glass of – 2017 Kardos Tokaji Aszú 5 Puttonyos, Mád-Tokaj, Hungary 8.75

(Ideal with fruit-based desserts and cheese)

75ml Glass of Croft's LBV Port 6.50

75 ml Glass of Warre's Otima 10-year-old Tawny Port 7.50

75ml Glass of Corney & Barrow's 20-year-old Tawny Port 9.75

(Ideal with cheese)

OUR WINE OF THE WEEK:

NV Cava Can Xa Sparkling Brut, Penedes, Catalonia, Spain 7.95/36.50

2022 Organic Gancedo Godello, El Bierzo, Leon, Spain 9.50/28.00/37.50

2022 Organic Bodegas Bagordi Rioja Rosado, Rioja, Spain 7.75/22.00/30.00

2023 Organic Gancedo Mencia, El Bierzo, Leon, Spain 8.75/25.00/33.50

OTHER WINE RECOMMENDATIONS FOR THE DAY!

2022 Hommage A Colette, Grenache Blanc, Pay D'Oc, France 27.00

2022 Lowry's Pass Chenin Blanc, Robertson, South Africa 27.00

2022 Doppler Zeleni Silvanec, Styria, Slovenia (10.5% abv) 33.00

2022 Chelti Tsinandali, Kakheti, Georgia 36.50

2019 Fekete Pince Somlói Juhfark, Badacsony, Hungary 40.00

2021 Castlewood Rose, Devon, England 10.75/30.50/42.50

NV Tissot-Marie Blanc de Blancs Cremant du Jura Brut, France 8.50/45.00

2019 Castlewood Blanc de Blancs, Devon, England 12.50/69.00

(Ideal with our fish and shellfish dishes)