MENUU

SEAFOOD

Crab Linguini 21.50 with pickled fennel and a bisque sauce

Cornish Mussels 21.00 in a Hive white wine and cream sauce with skinny fries

Battered Hake & Chips 19.50 with a homemade tartare sauce Add minted mushy peas or curry sauce 3.50

Half Lobster Thermidor 39.50 with new potatoes and a garden salad

Fish of the Day Market Price in a lemon and seaweed butter sauce with new potatoes and seasonal vegetables

Fried Calamari 19.50 with a confit garlic aioli, garden salad

MEAT

Local Sirloin 30.00 with skinny fries, rocket and a peppercorn sauce

Pork Chop 20.00 with crispy potatos, apple ketchup, cider-braised shallots and cavolo nero

PLANTS

Roasted Cauliflower 17.00 with romesco, crispy leaves, chimichurri and toasted almonds

Vegan 'Fish & Chips' 19.50 with tempura-battered banana blossom, garden peas and rustic

While 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.

NIBBLES

Homemade Bread 3.95

Sourdough with butter or rosemary and salt focaccia wirh balsamic and olive oil

Cockle Popcorn 8.00
Olives 6.00

SMALL PLATES

Ham Hock Terrine 12.50 with piccalilli and homemade bread

Shucked-to-order Oysters 4.00 per with pickled shallot and herb oil

Scallops in the Shell 12.50 with garlic butter and parmesan crumb

Seafood Chowder 12.00 with smoked bacon lardons and crispy onions

Smoked Chicken Caesar 12.00 with parmesan and croutons

Shell-on Crevettes 14.50 with lemon and aioli

EXTRAS 4.50

Rustic chips, skinny fries, mustard dressed greens, crushed potatoes, home grown salad.

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