

THE CLUB HOUSE

SAMPLE MENU

STARTERS

Summer Gazpacho 8.50

A cold summer soup with a selection of melon pearls, pickled fennel and a green herb oil

Hot Smoked Salmon 12.95

Sliced smoked salmon with horseradish crème fraiche, caper and pickled fennel salad

Crab Bon Bon 12.75

A white crab meat Bon Bon with lemon zest, spring onion, chilli flakes, and deep fried with a brown crab mayonnaise, rocket and an Isle of Wight tomato and balsamic dressing

Pork Belly 11.50

Shredded pork belly and Tamarisk Farm salad with apple puree and crumbled roast black pudding

Smoked Duck 11.95

Chesil Smokery smoked duck breast and Tamarisk Farm salad with grilled pear, toasted walnuts and an aged malt vinegar vinaigrette

MAINS

Club House Fish & Chips 19.75

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

Gnocchi and Isle of Wight Tomatoes 17.95

La Tua beetroot gnocchi with blistered Isle of Wight tomatoes, chargrilled artichokes, basil, fresh summer truffles, old Winchester cheese and truffle oil

Cornish Lemon Sole 28.95

Whole roasted lemon sole with sapphire sun blushed tomatoes, salty fingers and crayfish tails

Cornish Brill 29.95

Cornish brill fillet pan roasted served on top of a roast chorizo, chick pea and San Marzano tomato ragout

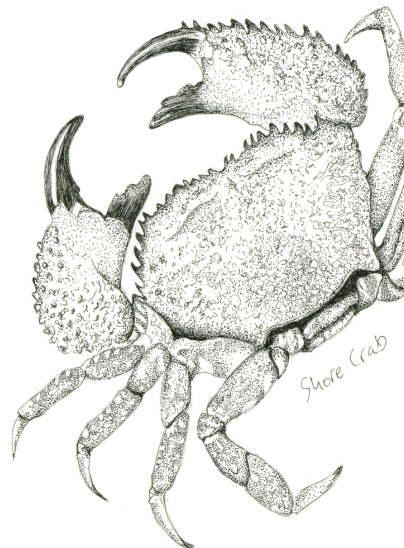
**Grilled Lobster with Garlic Butter, Seashore Vegetables and Rustic Cut Chips
Half/Whole 30.00/60.00**

10oz Sirloin Steak 27.00

Sous vide sirloin steak served pink with 'Bloody Mary' butter, grilled tomato, portobello mushroom, pickled onion rings, watercress, rhubarb ketchup and rustic cut chips

Seafood platter for 2 people 130.00

(Available upon request)



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.

S I D E S all at 4.50

Rustic Cut Chips
Cornish New Potatoes with Chorizo and
Capers

Tamarisk Farm Salad
Isle of Wight Tomato and
Lovage Salad

D E S S E R T S all at 8.25

Chocolate Mousse

A dark chocolate mousse with Madeleine cake, kirsch-soaked cherries and a red wine syrup

Lemon Posset

Lemon posset with macerated strawberries and shortbread biscuit

Peach Melba

Roasted peach, with a fresh raspberry coulis, Chantilly cream, vanilla ice cream and toasted almonds

Selection of Ice Creams & Sorbets

Ice creams: vanilla, chocolate, strawberry, honeycomb

Sorbets: mango, strawberry, raspberry

2.95 a scoop or 7.95 for 3 scoops

Farmhouse Cheese

7.25 each or 9.50 for 3

White Lake Pave Cobble, Cornish Gouda and Bath Blue
all accompanied with crackers and apple chutney

D E S S E R T W I N E

75ml Glass of – 2016, Immortelle Rivesaltes Grenat 6.50

75ml Glass of – 2017 Eradus Stickey Mickey, New Zealand 6.50

75ml Glass of – 2017, Corney and Barrow Select Sauternes 6.50

75 ml Glass of Corney and Barrow Select 20 year old Tawny Port 7.95

75 ml Warre's Otima 10 year old Tawny Port 6.95

75 ml Taylor's 10 year old Tawny Port 6.95

75 ml of Croft's 2013 Late Bottled Vintage Port 5.95

(Ideal with Cheese)

Coffee and Petit Fours 5.50

Extra portion 1.00/each

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