

CLUBHOUSE



Welcome to the Clubhouse, we hope you enjoy our GRILL MENU featuring your favourite British classics, and some dishes from Europe and the Mediterranean.

£16.50 two courses £19.50 three courses,
Served daily from 5.00pm – 9.30pm

To Start

CLUBHOUSE TERRINE

Apricot & ginger chutney, warm brioche

HOMEMADE HADDOCK & SALMON FISHCAKES

House salad, lemon crème fraiche

SOUP OF DAY (v)

Soft bread rolls

THAI STYLE KING PRAWN TEMPURA

Asian salad, wasabi mayonnaise, sweet chilli dip

GRIDDLED CHICKEN CAESAR SALAD

Anchovies, little gem, shaved parmesan & croutons

DEEP FRIED GOAT'S CHEESE (v)

Pesto roast cherry tomatoes & balsamic reduction

CHILLI BEEF NACHOS

Soured cream, guacamole, salsa & cheese

From the Grill

All of our premium steaks are cut from Grand Reserve Beef reared at Neasham Grange Farm and aged for 21 days. Our steaks are char-grilled and served with roast field mushrooms, vine tomatoes, onion rings & chunky chips.

6 OZ SIRLOIN

8OZ RIB EYE (supplement £4.50)

CHOICE OF SAUCE (supplement £1.50)

Diane sauce, peppercorn, garlic & parsley butter, blue cheese

MIXED GRILL

Gammon steak, local sausage, minute steak, chicken breast served with fried egg, roast field mushrooms, vine tomatoes & onion rings

ROCKLIFFE 6OZ STEAK BURGER

Sesame bun, chunky chips and choice of topping:

Bacon & Monterey jack cheese

Plum tomato & blue cheese

Pineapple & mozzarella

PAN-FRIED SCOTTISH SALMON

Pepper, fennel & red onion stew, parsley potatoes, prawns & saffron sauce

BRAISED SHIN OF BEEF

Caramelised onion, chestnut mushroom & red wine sauce, mashed potato & roast root vegetables

Main Courses

BEER BATTERED LOCAL HADDOCK FILLET

Minted mushy peas, chunky chips

SLOW ROAST PORK BELLY

Bacon & Savoy cabbage, apple & cinnamon puree, red onion cassis jus

BAKED AUBERGINE (v)

Stuffed with pilaff rice, herb crust, blue cheese sauce

COQ AU VIN

Classic red wine braised chicken thigh, mushrooms, lardons & onions, fondant potato & French beans

Side Dishes

all £3.25

ARTISAN BREAD, OLIVES & OILS (v)

CHUNKY CHIPS (v)

BEER BATTERED ONION RINGS (v)

HOUSE SALAD, GRAIN MUSTARD DRESSING (v)

PANACHE OF SEASONAL VEGETABLES (v)

CAESAR SALAD, SHAVED PARMESAN, ANCHOVIES & CROUTONS

BASIL & TOMATO FOCACCIA BREAD (v)

GARLIC CIABATTA (v)

Desserts

MILK CHOCOLATE TRUFFLE TORTE

Citrus syrup & Chantilly cream

DARK CHOCOLATE BROWNIE

White chocolate ice cream & chocolate sauce

NOUGAT GLACE ICED PARFAIT

Brandy snap biscuit, fruit compote

BLUEBERRY & LIME PANNA COTTA

Fruits of the forest, tuille biscuit

ETON MESS

Served with oat biscuits

CHEESE SELECTION

Chutney and biscuits (supplement £1.50)

Foods described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance, please inform a member of our team, who will be able to advise you - (v) Vegetarian option

All prices inclusive of VAT.

In the interest of fellow guests, please switch mobile phones to silent.