

## White Wine

LES COURTANCES COLOMBARD UGNI BLANC IGP, France	£19.50 £4.95	🍷	<i>Fresh, crisp wine with lovely appley characteristics</i>
SAUVIGNON BLANC, 'SELLIERS', JEAN DIDIER Southern France	£21.00 £5.50	🍷	<i>Fresh grapefruit and passion fruit flavours</i>
CHARDONNAY, TURI 2009 Central Valley, Chile	£20.50 £5.25	🍷	<i>Fruity and fresh with a touch of lime</i>
PINOT GRIGIO 'PURE' Venezie, Italy	£22.00 £5.75	🍷	<i>An expressive, dry wine with refreshing apple and pear flavours</i>
VIOGNIER, JEAN DIDIER 2008 Southern France	£23.00 £5.95	🍷	<i>Crisp and refreshing with hints of peach and apricot</i>
PICPOUL DE PINET 'TERRASES DE LA MAR' Languedoc, France	£25.00 £6.50	🍷	<i>Crisp, refreshing acidity and fresh lemon flavours.</i>
TORRONTES CRIOS DE SUSANA BALBO Argentina	£32.00		<i>Intense floral bouquet interwoven with white pear, orange and honey.</i>
SAUVIGNON BLANC 'FOX' BY JOHN BELSHAM 2009 Marlborough, New Zealand	£37.50		<i>Grapefruit and goosberry flavours and a mouth-watering finish</i>
CHABLIS, DOMAINE PHILIPPE TESTUT 2010 Burgundy, France	£41.00		<i>Elegant Burgundy with classic concentrated fruit and a long finish</i>
SANCERRE 'LE PIERRIER', DOMAINE JEAN THOMAS 2010 Loire, France	£40.00		<i>Clean, fresh cut grass on the bouquet, with ripe gooseberries</i>
CHATEAUNEUF DU PAPE, BLANC 2009 Domaine du Vieux Télégraphe, Rhone, France	£75.00		<i>Sophisticated and complex wine with an array of spice and ripe fruit</i>

## Rosé Wine

LES COURTANCES BLUSH IGP, France. <i>Crisp, fresh and fruity, full of delicious red berry flavours and gentle acidity.</i>	£19.50 £4.95	🍷
SYRAH ROSÉ, 'TURI' 2010 Central Valley, Chile <i>Summer fruit flavours, perfect with lunch</i>	£20.50 £5.25	🍷
PINOT GRIGIO ROSÉ, CA' SOLARE 2010 Cantine di Monteforte, Italy <i>Coppery colour with easy drinking attractive berry fruits</i>	£26.00	
SANCERRE ROSÉ 'LA LOUÉE' 2010 Domaine Sylvain Bailly, Loire France <i>The quintessential Rosé for any occasion</i>	£40.00	

## Pudding Wine

MUSCAT BLANC - AVONDALE 2007 Paarl, South Africa	£30.00 £6.50		<i>Attractive, crystal golden hue with intense flavour of litchi, lime and even some marzipan</i>
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## Red Wine

COURTANCES ROUGE IGP, France <i>Richly fruity wine with delicious spicy undertones.</i>	£19.50 £4.95	🍷
MERLOT, 'LES EPAULES', JEAN DIDIER Jean Didier, Southern France <i>Ripe plummy fruit with a velvety soft finish</i>	£21.00 £5.50	🍷
CABERNET SAUVIGNON, 'TURI' 2009 Central Valley, Chile <i>Blackcurrant flavours with a touch of vanilla</i>	£20.50 £5.25	🍷
MALBEC, PAMPAS DEL SUR 2010 Mendoza, Argentina <i>Fresh mulberry fruit with bags of flavour</i>	£22.00 £5.75	🍷
RIOJA VEGA TEMPRANILLO 2010 Rioja, Spain <i>A silky, very fruity wine without any oak at all</i>	£23.00 £5.95	🍷
SHIRAZ 'PITCH FORK' 2010 McLaren Vale, Australia <i>Ripe fruit with gentle spice and a touch of dark chocolate</i>	£25.00 £6.50	🍷
CÔTES DU RHONE 'CAPRICES' 2009 Domaine de Montine, Rhone, France <i>Soft and fruity in a lighter style with a hint of spice</i>	£28.00	
BADGER MOUNTAIN SYRAH - POWERS WINERY 2008 Washington State. <i>An initial whiff of red fruit gives way to super ripe, almost jammy blueberry with a dose of white pepper.</i>	£34.00	
PINOT NOIR, 'FOX' BY JOHN BELSHAM 2008 Marlborough, New Zealand <i>Raspberry and bramble tones and a touch of savoury</i>	£44.00	
CHATEAU LA CARDONNE 2004 Bordeaux, France <i>Blackcurrant tones and a touch of oak</i>	£47.00	
CHATEAUNEUF DU PAPE, 'TÉLÉGRAMME' 2008 Le Vieux Télégraphe, Domaine Brunier, Rhone, France <i>Bundles of ripe cherry fruit and spice with a smooth palate</i>	£55.00	

## Champagne & Sparkling

PROSECCO 'IL FRESCO' - Villa Sandi, Veneto, Italy	£30.00
GEORGES GARDET NV - Special Brut, Chigney-Les-Roses	£55.00
GEORGES GARDET NV - Brut Rosé, Chigney-Les-Roses	£65.00
LAURENT-PERRIER BRUT NV - Tours-Sur-Marne	£70.00
LAURENT-PERRIER CUVÉE ROSÉ NV - Tours-Sur-Marne	£105.00
DOM PÉRIGNON 2002 - Moët et Chandon, Epernay	£185.00

## Mineral Waters

STRATHMORE 750ML STILL	£3.75
STRATHMORE 750ML SPARKLING	£3.75
STRATHMORE 330ML STILL	£2.00
STRATHMORE 330ML SPARKLING	£2.00

🍷 175ml glass  
125ml and 250ml glass of wine are also available

  
ROCKLIFFE HALL  
HOTEL • GOLF • SPA

Hurworth-on-Tees Darlington  
County Durham DL2 2DU  
Main reception: +44 (0)1325 729999  
Clubhouse bar: +44 (0)1325 729982  
e: enquiries@rockliffehall.com

CLUBHOUSE  
The

Our aim in THE CLUBHOUSE is to provide traditional favourites with a modern twist and memorable new dishes served in a relaxing and informal environment.

If you would like something that isn't on the menu then please just ask and we will always do our best to accommodate your requirements. Whatever your tastes you will appreciate the exceptional quality of the fresh ingredients that we source from the finest local producers.

## Breakfast

Served everyday from sunrise to 12 noon

CLUBHOUSE BREAKFAST Your choice of back bacon, Cumberland sausage, black pudding, griddled tomato, mushrooms, baked beans, free range egg (cooked the way you like it) and a slice of white or wholemeal toast (extra items £1 each)	£7.95
BREAKFAST ROLL Back bacon or Cumberland sausage or egg on a choice of soft floured or granary roll	£5.00
THE GOLFER'S ROLL Back bacon, Cumberland sausage and fried egg in soft floured or granary roll	£6.25
EGGS BENEDICT Toasted English muffin topped with Yorkshire ham, poached egg and finished with hollandaise sauce	£6.50
SMOKED SALMON AND SCRAMBLED EGGS Scrambled eggs served on granary toast and topped with smoked salmon	£6.95
CONTINENTAL CHOICE Fresh baked croissant and pain au chocolat or double toast with preserves	£3.00
CEREALS, MUESLI AND PORRIDGE Choose your favourite breakfast cereal	£3.00
FRESH ORANGE JUICE	£1.80

## All Day

Served from 12 noon until 5pm

### Appetisers

SOUP OF THE DAY (v) With bread rolls and butter	£5.50
BEER BATTERED KING PRAWNS Asian salad, wasabi mayonnaise, sweet chilli dip	Small £6.95 Large £10.95
TRIO OF SEASONAL MELON ROSE (v) Kiwi and lime salsa, fruit sorbet	£5.95
CLUBHOUSE TERRINE Fruit chutney, toasted brioche	Small £6.25 Large £9.25
WARM CHICKEN CAESAR SALAD Baby gem lettuce, shaved parmesan, anchovies and croutons Without chicken if preferred (v)	Small £6.25 Large £9.25 Small £5.00 Large £7.50
CHILLI BEEF NACHOS Soured cream, guacamole & cheese	Small £5.95 Large to share £9.95

### Full Meals

CHARGRILLED 8OZ RIB EYE STEAK Peppercorn sauce, onion rings, grilled tomato, flat cap mushrooms and chunky chips	£18.50
PAN-FRIED SCOTTISH SALMON Roast pepper & fennel stew, parsley potatoes, rocket salad, prawns & saffron sauce	£12.95
ROCKLIFFE 6OZ STEAK BURGER Toasted bun, back bacon, tomato relish, melted Monterey Jack cheese and chunky chips	£11.95
BEER BATTERED NORTH COAST HADDOCK Minted mushy peas, chunky chips	£12.95
THAI CHICKEN BREAST CURRY Asian vegetable and mushrooms, jasmine rice	£12.95
DEEP FRIED GOAT'S CHEESE Pesto roasted plum tomatoes, balsamic reduction	£10.95
BAKED BELL PEPPER (v) Stuffed with courgette, chilli and cumin cous - cous, blue cheese sauce	£11.95

## Sunday Lunch

Served from 12 noon until 4pm every Sunday

A delicious Sunday lunch with all the trimmings

Two courses	£16.50
Three courses	£19.50

## Sandwich Selection

Served from 12 noon until 9pm

All served with kettle crisps and house garnish

CHARGRILLED MINUTE STEAK CIABATTA Red onion marmalade and horseradish crème fraiche	£7.50
CRISPY ASIAN DUCK AND VEGETABLE WRAP in Hoisin sauce	£6.95
CLUBHOUSE SANDWICH Chicken, bacon, egg, tomato and lettuce	£8.95
CROQUE MONSIEUR Yorkshire ham and Gruyère cheese	£6.95
GRILLED TOMATO, COURGETTE AND MOZZARELLA CIABATTA (v) Basil and pine nut pesto	£7.50
TRADITIONAL SANDWICH Yorkshire ham and grain mustard Wensleydale cheese savoury (v) Prawn Marie Rose Tuna and sweetcorn Choice of white or granary bread, soft or granary roll	all £5.95
SOUP AND SANDWICH Choice of sandwich with a bowl of soup of the day	£8.75

## Sides & Additions

Hand cut chips	£3.50
House salad	£3.50
Bowl of garden vegetables	£3.50
Mixed bread selection	£3.50
Basil and tomato Focaccia bread, basil pesto (v)	£3.50

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. All prices inclusive of VAT.

(v) vegetarian option

## Desserts

all £5.95

Milk chocolate truffle torte, citrus syrup, Chantilly cream  
Dark chocolate brownie, white chocolate ice cream and 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 with chutney & biscuits (supplement £1.50)

## Afternoon Treats

Toasted teacake	£2.50
Fruit scone, jam and cream	£4.50

## Hot Beverages

Pot of Taylors of Harrogate tea (Yorkshire gold standard brand)	£2.75
Cappuccino / Latte	£3.00
Mocha	£3.00
Espresso	£2.60
Double Espresso	£3.00
Americano	£2.60
Luxury hot chocolate, marshmallow and chocolate chips	£3.00
Taylors of Harrogate speciality teas and decaffeinated coffee also available	£3.50

## Liquor Coffees

all £4.95

Irish	Whiskey
Italian	Amaretto
French	Cognac
Calypso	Tia Maria
Caribbean	White Rum

