



Dinner Menu

Served from 6pm – 9pm

Nibbles

MARINATED MIXED OLIVES (125 kcal)	£5.50
ROASTED SMOKED ALMONDS (667 kcal)	£4
HUMMUS WITH GRILLED SOURDOUGH FLAT BREAD (407 kcal)	£5.50
WARM SOURDOUGH WITH BALSAMIC & OLIVE OIL (611 kcal)	£4.50

Starters

FRIED HALLOUMI (V) (GF) (448 kcal) Wild Rocket Honey & Mustard Dressing Roasted Walnuts & Shaven Pear	£13.50
TWICE BAKED GOATS CHEESE SOUFFLE (V) (510 kcal) Gratinated With Parmesan & Double Cream	£13
SMOKED SALMON (420 kcal) Herb Blini, Smoked Salmon, Chive Crème Fraiche Caviar & Watercress	£15
CHICKEN LIVER PARFAIT (315 kcal) Melba Toast, Red Wine Jelly, Shaven Gherkins	£12.50
CLASSIC PRAWN COCKTAIL (GF) (270 kcal) Marie Rose Sauce, Shredded Iceberg, Sweet Paprika & Fresh Lemon	£14.50

Main Courses

SALMON & HADDOCK FISHCAKE (GF) (804 kcal) Buttered Spinach, Parsley Cream, Warm Tartar Sauce & Fried Parsley	£25
POTATO GNOCCHI (V) (463 kcal) Tomato & Basil, Mozzarella, Baby Capers in Extra Virgin Olive Oil	£18
SLOW COOKED SHOULDER OF LAMB (GF) (1290 kcal) Roasted Mediterranean Style Vegetables, Fried Garlic & Rosemary Jus	£26
SEARED SALMON (GF) (536 kcal) Crushed Potatoes with Dill, Green Beans & Sauce Vierge	£22.95
BUTTER CHICKEN CURRY (1392 kcal) Steamed Citrus Rice, Grilled Sourdough Naan Bread Homemade Lime Pickle	£20.50

Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order.
Many of our dishes can be adapted. Dishes marked (V) are vegetarian & (GF) are gluten free

Calories (kcal) are displayed per portion. An adult needs around 2,000 kcal a day

C L U B H O U S E
The
KITCHEN & BAR

CHAR-GRILLED SIRLOIN 7oz (GF) (520 kcal) £32
 Peppercorn Sauce, Grilled Tomato
 Roasted Field Mushrooms & Hand Cut Chips

Sides £5.50 each

SKINNY FRIES (510 kcal)
 CAESAR SALAD (275 kcal)
 BUTTERED NEW POTATOES (205 kcal)
 STEAMED MIXED VEGETABLES (243kcal)

Desserts

STICKY TOFFEE PUDDING (V) (698 kcal) £6.50
 Butterscotch Sauce & Vanilla Ice Cream

CHOCOLATE MOUSSE (V) (437 kcal) £6.50
 Praline Base & Mint Chocolate Ice Cream

GLAZED LEMON TART (907 kcal) £6.50
 Raspberry Sorbet

MIXED FRUIT CRUMBLE (V) (DF) (263 kcal) £6.50
 Vanilla Bean Custard

Dessert & Fortified Wines 100ml

CAMPBELLS, RUTHERGLEN MUSCAT £10
 Victoria, Australia, NV
 A soft full-bodied dessert wine. Classic soft raisins with a touch of Eucalyptus on the nose & candied fruits.
 Recommended to be paired with the STICKY TOFFEE PUDDING

DOMAINE FONTANEL, AMBRE £10
 Languedoc-Roussillon, France
 A fortified dessert wine full sweetness for the mouse, leading into a dry finish leading into a nuttiness on the finish from the oxidation during ageing.
 Recommended to be paired with the CHOCOLATE MOUSSE

FINCA ANTIGUA £7
 La Mancha, Spain
 Not a heavy sweet level, lovely stone fruits, balanced acidity & a touch of spice on the finish.
 Recommended to be paired with the MIXED FRUIT CRUMBLE

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