

THE CLUBHOUSE

DINNER

SEAFOOD BAR

Louët-Feisser Oysters (6 12)	22 40	Royal Daurenki Caviar 30g , Blinis & Creme Cr	95
Crevettes (6)	17	Salmon Tartare (4)	22
North Sea Crab Claws (4)	19	Scallop Ceviche	26
SEAFOOD PLATTER for two - Oysters, Crevettes, Crab Claws, Salmon Tartare, Scallop Ceviche			95

STARTERS

Buffalo Chicken Wings <i>Blue cheese sauce & celery</i>	14
Barbecue Iberico Pork Ribs <i>House coleslaw</i>	22
North Sea Crab Cake <i>Remoulade, soft herb salad</i>	24
Pork Pie <i>Picalilli</i>	14
Twice Baked Cheese Soufflé <i>Stilton, walnuts, cider cream sauce</i>	17
Vegetable Frito Misto <i>Seasonal tempura vegetables, saffron aioli</i>	15

SALADS

Waldorf Astoria <i>Stilton, apple, walnut & bitter leaves</i>	20
Caesar <i>Croutons, anchovy & parmesan</i> <i>Add Chicken +8</i>	18
Classic Wedge <i>Iceberg, blue cheese sauce, bacon, egg</i>	19

CLUBHOUSE SEAFOOD COCKTAIL Atlantic prawns, crayfish, North Sea crab, iceberg lettuce & marie rose sauce	28
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FROM THE CHARCOAL GRILL

UK PRODUCERS

FLATIRON <i>North Yorkshire, UK 8oz</i>	29
RIBEYE <i>North Yorkshire, UK 8oz</i>	48
FILLET <i>North Yorkshire, UK 8oz</i>	59

WORLDWIDE

WAGYU FILLET <i>Jack's Creek, Australia 6oz</i>	85
WAGYU SIRLOIN <i>Gunma, Japan 6oz</i>	125
MIGUEL VERGARAS RIB OF BEEF FOR TWO <i>Galicia, Spain</i>	16 PER 100g

MAIN COURSES

Grilled Corn Fed Chicken <i>Resting juices & roasted garlic</i>	26
Beef & Theakstons Pie <i>Mashed potatoes, beef gravy</i>	25
North Sea Cod <i>Piperade, saffron aioli</i>	28
Lemon Sole <i>Brown butter, croutons, lemon, capers</i>	45
Spring Risotto <i>Broad beans, asparagus & peas</i>	25

Signature Burger <i>Specially selected cuts, signature burger sauce, house pickles, American cheese, French fries</i>	25
Fish & Chips <i>Beer battered local fish, chunky chips tartare sauce, mushy peas</i>	24

SIDE DISHES

Mashed Potatoes	7
Gratin Dauphinoise	7
French Fries	7
Chunky Chips	7
Macaroni Cheese au Gratin	8
Creamed Spinach	7
Buttered Spring Greens	7
Green Beans Almondine	7
A Well Dressed Green Salad	7
Two Burford Brown Fried Eggs	6

SAUCES + TOPPINGS

Café de Paris Butter	5
Bordelaise Sauce	7
Peppercorn	5
Béarnaise	5
Horseradish Cream	3
A Slice of Colston Basset Stilton	9
Roasted Foie Gras	16

Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order. Many of our dishes can be adapted. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.