

THE CLUBHOUSE

DINNER

CHAMPAGNE

PIAFF Brut (125ml | Bottle) 21 | 105
PIAFF Rose (125ml | Bottle) 25 | 120

OYSTERS

Freshly Shucked (6 or 12)
22 | 40

MARTINI

Dirty Martini 14
French Martini 16

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
Duck Liver Mousse <i>Apple chutney, brioche</i>	18
Twice Baked Cheese Soufflé <i>Stilton, walnuts, cider cream sauce</i>	17
Vegetable Frito Misto <i>Seasonal tempura vegetables, saffron aioli</i>	15

SALADS

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,
iceberg lettuce & marie rose sauce
25

FROM THE CHARCOAL GRILL

UK PRODUCERS

FLATIRON <i>North Yorkshire, UK 8oz</i>	29
RIBEYE <i>North Yorkshire, UK 9oz</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>	95
MIGUEL VERGARAS RIB OF BEEF FOR TWO <i>Galicia, Spain</i>	120

MAIN COURSES

Grilled Corn Fed Chicken <i>Resting juices & roasted garlic</i>	26
Beef & Theakston's 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
Risotto <i>Walled Garden vegetables</i>	25

SIDE DISHES

Mashed Potatoes	7
French Fries	7
Chunky Chips	7
Macaroni Cheese au Gratin	8
Creamed Spinach	7
Buttered Greens	7
Green Beans Almondine	7
A Well Dressed Green Salad	7
Two Burford Brown Fried Eggs	6
Bread & Butter	5

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