

THE CLUBHOUSE

SUNDAY LUNCH

TWO COURSES 35 | THREE COURSES 39.50

MIMOSA 14
BLOODY MARY 14
FRENCH 75 14

Freshly Shucked Oysters
(6) / (12)
22 | 40

CHAMPAGNE
PIAFF
Brut Rosé
2l | 125ml 25 | 125ml
105 | Bottle 120 | Bottle

STARTERS

Twice Baked Cheese Soufflé

Stilton, walnuts, cider, cream sauce

Duck Liver Mousse

Apple chutney, brioche

Prawn Cocktail

Atlantic prawns, iceberg lettuce, Marie

Rose

Jerusalem Artichoke Soup

Winter truffle, chives

MAIN COURSES

Sirloin Roast Beef

*35-day aged Yorkshire sirloin beef,
dripping potatoes, roast carrots, hispi cabbage,
Yorkshire pudding, cauliflower cheese & horseradish cream*

Roast Leg of Lamb

*Dripping potatoes, roast carrots, hispi cabbage,
Yorkshire pudding, cauliflower cheese & mint sauce*

Line-Caught Cornish Pollock

Piperade, saffron aioli

Lentil Jalfrezi Pie (VG)

Chunky chips

DESSERTS

New York Cheesecake

Blueberry compote

Selection of 3 English Cheeses

Chutney & crackers

Baked Alaska for Two

Raspberry & vanilla ice cream

5 SUPPLEMENT

Tiramisu

IRISH COFFEE

15

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.