

THE CLUBHOUSE

SUNDAY LUNCH

TWO COURSES 35 | THREE COURSES 39.50

CHOP HOUSE
DIRTY MARTINI
16

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

BLOODY MARY
FROM THE TROLLEY
18

STARTERS

Twice Baked Cheese Soufflé
Stilton, walnuts, cider, cream sauce

Heritage Tomato Salad
Burrata, focaccia, basil

Duck Liver Mousse
Apple chutney, brioche

Prawn Cocktail
*Atlantic prawns, iceberg lettuce,
marie rose*

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
*Roast Yorkshire leg of lamb,
dripping potatoes, roast carrots, hispi cabbage,
Yorkshire pudding, cauliflower cheese & mint sauce*

North Sea Cod
Piperade & saffron aioli

Spring Risotto
Broad beans, asparagus & morels

DESSERTS

Chocolate Mousse

Selection of Five English Cheeses
Chutney & crackers
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.