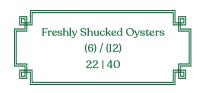
THE CLUBHOUSE =

SUNDAY LUNCH

TWO COURSES 35 | THREE COURSES 39.50

MIMOSA 14
BLOODY MARY 14
FRENCH 75 14





STARTERS

Twice Baked Cheese Soufflé

Stilton, walnuts, cider, cream sauce

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

Slow Roast Belly of Pork

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

North Sea Cod

Piperade & saffron aioli

Risotto

Walled Garden vegetables

DESSERTS

Baked Alaska for Two

Tiramisu

New York Cheesecake

Selection of Five English Cheeses

Chutney & crackers
5 SUPPLEMENT



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.