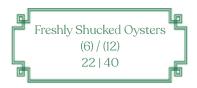
THE CLUBHOUSE =

SUNDAY LUNCH

TWO COURSES 35 | THREE COURSES 39.50

MIMOSA 14 **BLOODY MARY 14** FRENCH 75





STARTERS

Twice Baked Cheese Soufflé

Stilton, walnuts, cider, cream sauce

Prawn Cocktail

Atlantic prawns, iceberg lettuce, Marie Rose

Duck Liver Mousse

Apple chutney, brioche

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

Slow Roast Belly of Pork

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

North Sea Cod

Piperade, saffron aioli

Crown Prince Squash Risotto

Pecorino, sage & hazelnut

DESSERTS

New York Cheesecake

Blueberry compote

Tiramisu

Baked Alaska for Two

Selection of 3 English Cheeses

Raspberry & vanilla ice cream

Chutney & crackers 5 SUPPLEMENT

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.