

# 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*

**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**  
*Raspberry & vanilla ice cream*

**Selection of 3 English Cheeses**  
*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.