



SAMPLE MENU

Our aim in **THE CLUBHOUSE** is to provide traditional British favourites with a modern twist in a relaxing and informal environment. The Clubhouse makes a perfect dining venue to enjoy classic dishes and light bites, showcasing the best of our British larder, all created by our Executive Chef Paul O'Hara and his team.

STARTERS

LUNCH SERVED 12 NOON – 3PM
FRIDAY & SATURDAY 6PM – 8:30PM

BREAKFAST

Black Pudding Scotch Egg, Baked Bean Sauce,
Crispy Bacon, Tomato & Mushroom £9

YORKSHIRE PUDDING

Mini Toad in the Hole, Pigs in Blankets & Wet Salad – HP Gravy £7.80

DUCK

Potted Goosnargh Duck, Pickles, Red Onion Jam & Toasted Sourdough £9

SHELLFISH COCKTAIL

Native Lobster, Crayfish Tails, Prawns, White Crab Meat,
Vine Ripened Tomato; Avocado & Chilli Mousse - Cocktail Sauce £17

MUSSELS

British Mussels, White Wine & Parsley Sauce £8.50 /£17

SOUFFLE

Mature Cheddar Cheese & Baby Spinach Soufflé,
Three Cheese Sauce & Crispy Onions (v) £11

SOUP

"Heinz" Style Tomato Soup & Cheese Toastie (v) £8

MAIN COURSES

FISH `N` CHIPS

Beer Battered Cod Fillet; Tartare Sauce, Mushy Peas & Beef Dripping Chips £15.90

FISHCAKE

North Sea Fishcake, Braised Leeks, Soft Poached Hens Egg,
Warm Tartare Sauce & Beef Dripping Chips £16.90

STEAK

30 Day Dry Aged Neasham Fillet of Beef, Salt Beef, Pickled Red Onion & Watercress Salad,
Smoked Hollandaise & Beef Dripping Chips £34.60

BURGER

Steak & Brisket Burger, Churchill Sauce, Red Onion Chutney,
Onion Rings, Coleslaw, Grilled Bacon & Cheese – Beef Dripping Chips £17.90

PUDDING

Steak & Kidney Pudding, Buttery Mash, Mushy Peas & Gravy £16.90

CHICKEN

Chicken "Kiev", Cauliflower Cheese, Braised Carrot & Bacon £18.40

MAC `n` CHEESE

Truffled Macaroni, Cheddar Cheese Sauce, Herb Crumb - Soft Poached Egg (v) £17.90

PUDDINGS

LUNCH SERVED 12 NOON – 3PM
FRIDAY & SATURDAY 6PM – 8:30PM

TOFFEE

Classic Sticky Toffee Pudding,
Butterscotch Sauce & Vanilla Ice Cream £8

SPONGE

Tate & Lyle Golden Syrup Sponge,
Apple & Cinnamon Compote - Proper Custard £8

BANANA

Dark Chocolate Tart, Malted Banana Ice Cream & Honeycomb £9

MERINGUE

Clubhouse Mess, Soft Meringue,
Seasonal Berries & Vanilla Cream £8.40

PEANUT BUTTER

Warm Peanut Cookie Dough, Hot Chocolate Sauce,
Vanilla Ice Cream & Caramel £8

ICE CREAM

Seasonal Selection of Ice Creams £6
-Salted Caramel with Pedro Ximenez Syrup
-Dark Chocolate with Confit Orange
-Malted Banana with Peanut Brittle

CHEESE

Served with Crackers & Homemade Chutney

COLSTON BASSETT STILTON £7

Colston Basset Stilton cheese is hand-made by Billy Kevan and his team in Nottinghamshire. It is one of the last remaining hand-ladled Stiltons. Hand-ladling produces an intensely rich and creamy cheese; and the Colston Basset flavour is deep, lingering and complex. The reputation of the dairy has gone from strength to strength, and it is now famous for making Stilton that is velvety and smooth, with a full, well-balanced, sweet and 'mineral-y' flavour.

QUICKES MATURE CHEDDAR £7

A complex creamy cheddar that offers outstanding depth of flavour.
Exquisitely distinctive taste which develops as it reaches the back of the palate.
Typically matured for 12 to 15 months.

SUNDAY LUNCH

12 NOON – 3PM

BREAKFAST

Black Pudding Scotch Egg, Baked Bean Sauce,
Crispy Bacon, Tomato & Mushroom £9

YORKSHIRE PUDDING

Mini Toad in the Hole, Pigs in Blankets & Wet Salad – HP Gravy £7.80

DUCK

Potted Goosnargh Duck, Pickles, Red Onion Jam & Toasted Sourdough £9

SHELLFISH COCKTAIL

Native Lobster, Crayfish Tails, Prawns, White Crab Meat,
Vine Ripened Tomato; Avocado & Chilli Mousse - Cocktail Sauce £17

SOUFFLE

Mature Cheddar Cheese & Baby Spinach Soufflé,
Three Cheese Sauce & Crispy Onions (v) £11

BEEF

24 Hour Cooked Aged Neasham Beef, Roast White Onion,
Peppered Swede & Yorkshire Pudding £18.40

PORK

Slow Cooked Pork Belly, Crispy Crackling, Mini Black Pudding Sausage Roll
& Caramelised Apple – Sage Sauce £17.90

CHICKEN

Chicken "Kiev", Cauliflower Cheese, Braised Carrot & Bacon £18.40

BURGER

Steak & Brisket Burger, Churchill Sauce, Red Onion Chutney,
Onion Rings, Coleslaw, Grilled Bacon & Cheese – Beef Dripping Chips £17.90

PUDDING

Steak & Kidney Pudding, Buttery Mash, Mushy Peas & Gravy £16.90

BUBBLE `n` SQUEAK

Crushed Potato, Braised Onion & Cabbage, Grilled Flat Cap Mushroom – Herb Cream Sauce (v) £17.90

SPECIALS

LUNCH SERVED 12 NOON – 3PM
FRIDAY & SATURDAY 6PM – 8:30PM

SOUP

Roast Butternut Squash Soup, Sage
& Brown Burnt Butter (v) £8

CRAB

White Crab Mayonnaise, Pickled Cucumber,
Dill & Toasted Sourdough £9

OXTAIL

Mini Oxtail Pie, Celeriac Mash
& HP Gravy £9

PORK

Slow Cooked Pork Belly, Crispy Crackling, Mini Black Pudding Sausage Roll
& Caramelised Apple – Sage Sauce £17.90

TURKEY

Chargrilled Turkey Steak, Fine Beans, Grilled Vine Tomato,
Herb Butter – Beef Dripping Chips £18

SAUSAGES

“Riverside” Sausages, Bubble n Squeak
– Sage & Onion Gravy £15.40

HADDOCK

Peat Smoked Haddock & Bacon Pasty, Braised Leeks
& Mustard Butter Sauce £17.90

VEGETARIAN

LUNCH SERVED 12 NOON – 3PM
FRIDAY & SATURDAY 6PM – 8:30PM

SOUP

“Heinz” Style Tomato Soup & Cheese Toastie £8

YORKSHIRE PUDDING

Crisp Yorkshire Pudding, Poached Hens Egg, Wet Salad & Mushroom Sauce £7.80

SALAD

Salad of Avocado, Vine Tomato, Watercress, Blue Cheese & Pickled Red Onion £9/ £17.90

MAC `n` CHEESE

Truffled Macaroni, Cheddar Cheese Sauce, Herb Crumb - Soft Poached Egg £9/ £17.90

SOUFFLE

Mature Cheddar Cheese & Baby Spinach Soufflé,
Three Cheese Sauce & Crispy Onions (v) £11 / £19.40

CAULIFLOWER

Cauliflower Cheese Gratin, Braised Leeks, Crispy Onions – Mustard Sauce £9/ £18

OMELETTE

Mature Cheddar Cheese Omelette, Roast Onions, Soft Herbs – House Salad £13.50

BUBBLE `n` SQUEAK

Crushed Potato, Braised Onion & Cabbage, Grilled Flat Cap Mushroom – Herb Cream Sauce (v) £17.90

VEGAN

PARSNIP

Roast Baby Parsnips, Tate & Lyle Syrup Dressing – Ying & Yang Sesame Seeds £8

EGG

Scrambled Spiced Tofu, Baby Spinach, Mushrooms & Marmite Soldiers £7.90

SALAD

Salad of Roast butternut Squash, Avocado, Vine Tomato, Watercress & Pickled Red Onion £9/ £17.90

PIE

Roast Vegetable & Vine Tomato Pie, Topped with Mashed Potato & Crispy Onions £9/ £17.90

FRUIT

Autumn Roast Fruits, Orange Compote, Space Dust Crisp & Seasonal Sorbet £8

APPLE

Apple & Cinnamon Compote - Caramel Ice Cream £8