

# CLUB MENU

served from 12 noon all day

## Light bites

Marinated olives with herbs and chilli	3
Houmous, seeded crispbread	5
Whipped smoked cod roe, sourdough	5
British cheese plate, seeded crispbread, celery, spiced fig	12
Beetroot and goat's cheese tart, caramelised shallot, balsamic	11

## Sandwiches

Steak sandwich, roast onion marmalade, English mustard	10
Cheese and onion toastie	7
Club sandwich	11
Grilled halloumi and harissa wrap, rocket and red pepper	6
Fish finger bap, tartare sauce, watercress	8
Prawn and lime mayonnaise brioche roll, garlic and herb butter, skin on fries	15
Cheddar cheeseburger, skin on fries	14

## Salads

Butter milk fried chicken, Asian slaw, baby gem, lemon and pepper ranch dressing	10
Superfood salad; roast fennel, kale, spinach, barley, lemon and avocado dressing, toasted seeds	8
Warm salad of chickpeas, bell peppers and red onions, coconut yoghurt	8
Classic Caesar salad add smoked chicken or hot smoked salmon	8

## Big plates

Free range chicken breast, Jerusalem artichokes, salt baked carrot, black cabbage	20
Middle white pork belly, honey roast parsnip, Hen of the Woods mushrooms, pear, burnt apple puree	19
Charcoal roast gilt head sea bream, braised chicory, samphire, leek	18
28-day dry aged short horn Ribeye, smoked bone marrow butter, skin on fries	28

## Sweets

Milk chocolate and banana mousse, milk ice cream	6
Vanilla panna cotta, redcurrants	
Maple pecan cheesecake, pumpkin ice cream	
Plum and amaretto tart, crème fraiche	4

If you have any allergies or intolerances please ask a member of staff for further information.  
A discretionary service charge of 12.5% will be added to your bill.  
Vintage are subject to change and availability



<b>SMOOTHIES</b>	6	<b>CHAMPAGNE &amp; SPARKLING</b>	125ml	btl
Cucumber, spinach, green apple, celery, lime		Hattingley Valley, Classic Reserve, Hampshire, England NV	11	60
Pineapple, banana, coconut milk, honey		Moët & Chandon, Brut Imperial, Champagne, France NV	12.5	68
<b>BEER &amp; CIDER</b>	6	Moët & Chandon Rosé Imperial, Brut, Champagne, France	17	90
Braybrooke Session Lager		Ruinart, Blanc de Blancs, Champagne, France NV	23	135
Five Points Pale Ale 4.4%		Ruinart, Rose, Brut Champagne, France NV	23	135
Five Points Pils 4.8%				
Mondo Little Victories Session IPA 4.3%				
Zen Pale Ale 4.5% (gluten free) (v)				
Hawkes Urban Orchards Cider				
Lucky Saint 0.5%	5	<b>WHITE</b>		
		Malvasia 'Albus', Bodegas F Casas, Camparron, Toro, Spain 2018	5	27
		Vermentino 'Da Vinci', Le Notaire, Tuscany, Italy 2018	7	36
		Viognier, Mont Auriol, Languedoc, France 2019	9	38
<b>SIGNATURES</b>	14	Pinot Grigio, Tar & Roses, Heathcote, Australia 2019	10	49
Home Thyme lemon, thyme, Moët & Chandon				
Agaveilana Don Julio Blanco, orgeat, lime, basil, angostura		<b>RED</b>		
Great Achiever Zacapa 23yo, Amaretto, Cointreau, cranberry, grapefruit		Tempranillo 'Novum', Bodegas F Casas, Camparron, Toro, Spain 2018	5	27
Casamigos Reposado tequila, pomegranate and basil tonic, orange bitters, angostura		Chianti Rufina Colognole, Tuscany, Italy 2015	8	45
Home Grown pink gin and tonic	10	Shiraz, Fram, Swartland, South Africa 2018	9	48
<b>NON-ALCOHOLIC</b>	6	Château Sainte Marie, Bordeaux Supérieur, Bordeaux, France 2017	10	55
Frozen Berry Daiquiri		<b>ROSE</b>		
Healthy Soul; cranberry, apple, elderflower, ginger, agave		Château Gassier 'Esprit Gassier' Côtes de Provence, France 2017	9	44
Virgin Mojito				

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