

# Dining Room Menu



## Starters

Soup of the Day (VE)	£7
Confit Creed Craver Duck, Tarragon & Apricot Terrine Fennel jam & brioche	£12
Beetroot Carpaccio (VE) (GIF) Hazelnut pesto, plant based 'cheese' mousse, pickled red onion, rocket cress & baked fig	£10
Warm Twice Baked Cheese Soufflé Parmesan velouté	£11
Harissa Roasted Quail (GIF) Baba ghanoush, yoghurt, burnt lime & pickled red cabbage	£12
Roasted Delica Pumpkin (VE) (GIF) Chestnut purée, pickled black poplar mushroom, frisée, chestnut crumble, pumpkin seed & fried sage.	£11
Scottish Smoked Salmon (DF) Celeriac remoulade, pickled beetroot gel, watercress & rye croutes	£14
King Prawn Puri (DF) Chapati bread, king prawns, masala sauce & coriander	£12

## Mains

Crown of Shuttocks Wood Pheasant Bread sauce, game chips, roast parsnip, pickled blackberry, game & Madeira jus	£32
Huntsham Farm Long Horn Short Rib of Beef (DF) Chinese master stock, celeriac purée, bok choy, pickled vegetables & crispy shallots	£28
Wild Hart Fallow Deer (GIF) Chocolate & chilli mole, butternut squash purée, heritage carrot ballotine & red wine jus	£29
Red Legged Partridge Ballotine Wild mushroom mousseline, chicory, Jerusalem artichoke purée, potato croquette & pickled walnut	£27
Roasted Cauliflower Steak (VE)(GIF) Saag aloo, black garlic purée, pickled mustard seeds & runner bean pakora	£21
Grilled Aubergine (VE) (GIF) Glazed carrot, macadamia nut sauce, carrot top pesto	£20
Pan Roasted Skate Wing (GIF) Charred Kale, almond, lemon & caper butter	£27
Fillet of Line Caught Hake (GIF) Parsnip puree, sautéed spinach & dauphinoise potatoes	£26

## From the Grill

**Teriyaki Glazed Onglet Steak** £28  
Togarashi spiced straw potatoes, miso king oyster mushroom, sesame & miso buttered spinach

**Whole South Coast Sea Bream (GIF)** £25  
Siracha butter sauce, chilli & spring onion

**Kent Reared Barnsley Chop** £24  
Lamb belly scrumpet, slow-roasted tomato & chimichurri sauce

**Club Grill (DF)** £31  
Mini Fillet steak, Cumberland sausage, lamb chop & kidney, calves liver & pork belly, pea purée, plum tomato, flat mushroom &, chimichurri

**Vegetarian Club Grill (GIF) (DF)** £20  
Aubergine steak, courgette, spring onion, Romano pepper, plum tomato, flat mushroom & chimichurri  
Add halloumi £25

**Steaks**  
**8oz Rump Steak (DF)(GIF)** £25  
**10oz Ribeye Steak (DF)(GIF)** £34  
**Chateaubriand for Two (DF)(GIF)** £75

All served with Grilled mushroom, slow-roasted tomato, rocket leaves & choice of sauce

**Additional Sauces** £4  
Béarnaise (GIF), Burnt Butter Hollandaise (GIF), Peppercorn & Brandy Sauce (GIF),  
Chimichurri (GIF)(DF), Siracha butter (GIF)

## Sides

Chips (GIF)(VE), Skin on Fries, (GIF)(VE), Club Salad (GIF)(VE), Potato Croquettes £5  
Grilled Kale & Parmesan (GIF) Roasted Root Vegetables (GIF) (VE)

Sweet Potato Fries (DF)(VE) Dauphinoise Potatoes (GIF) £6  
Cherry Tomato & Rocket Salad with hazelnut dressing (VE) (GIF)  
Sauteed Spinach, Black Garlic Puree & Crispy Onions (DF)  
Grilled Mushrooms with Parsley & Truffle Oil (GIF) (VE)

## Early Bird offer 6pm-7pm

**Two Steak Frites Au Poivre, Grilled mushroom, Slow-Roasted Tomato, Rocket Leaves & A Bottle of 'Club Red Archeres Carignan '** £72

## Member's Menu

Available to National Liberal Club Members and their guests

Three courses for £42 or two courses for £35

### Starter

Welsh Goats Cheese & Mint Mousse

Pickled vegetables on a sourdough croute

### Mains

Guinea fowl Supreme

Black pudding, brussels sprout & chestnut fricassee, cauliflower puree & chicken jus

### Dessert

Egg Custard Tart

Raspberry puree & raspberries