

Dining Room Menu



Starters

Seasonal Soup of the Day (VE) (GIF)	£7
Wild Hart Venison, Apricot, Cranberry & Pistachio Terrine Red onion jam, cornichons, pickled walnut & watercress	£13
Beetroot Carpaccio (VE) (GIF) Hazelnut pesto, plant based 'cheese' mousse, pickled red onion, rocket cress & baked fig	£10
Warm Twice Baked Cheese Soufflé (V) Parmesan velouté	£11
Harissa spiced Quail (GIF) Baba ghanoush, yoghurt, burnt lime & pickled red cabbage	£13
Charred Baby Leek & Roasted Celeriac Salad (VE) Romesco, pickled shallots, crispy celeriac.	£11
Scottish Smoked Salmon (GIF) Baby beetroot, horseradish crème fraîche, crispy capers & watercress	£15
King Prawn Puri (DF) Chapati bread, king prawns, masala sauce & coriander	£12

Mains

Lake District Farmers Pork Tenderloin Black pudding, roasted sprouts, celeriac puree, burnt apple puree, parsnip crisps	£28
Wild Hart Fallow Deer (GIF) Chocolate & chilli mole, butternut squash purée, heritage carrot ballotine & red wine jus	£29
Cornish Hake Kiev Wild mushroom butter, spinach, cauliflower puree, & parmentier potatoes	£28
Barbary Duck Breast Confit leg, date & gojuchang croquette, roast celeriac, sweet potato puree, sesame infused Jus	£32
Roasted Cauliflower Steak (VE)(GIF) Saag aloo, black garlic purée, pickled mustard seeds & runner bean pakora	£21
Jerusalem Artichoke & Wild Mushroom Risotto (VE) (GIF) Charred leek, pickled celeriac, artichoke crisps & Evesham watercress	£22
Pan Roasted Skate Wing (GIF) Roasted cauliflower, pickled golden raisins & almond brown butter	£27
Pan Roasted Atlantic Cod Loin (GIF) Crushed peas, straw potatoes, kale, & white wine 'tartare sauce' velouté	£27

From the Grill

Kent Reared Barnsley Chop £25
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

Grilled Heritage Beetroots (VE) £21
Salt baked celeriac, chicory leaves, blood orange & sherry vinegar dressing
Add Goats cheese mousse £24

Steaks
Onglet 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), Peppercorn & Brandy Sauce (GIF), Chimichurri (GIF)(VE)

Sides

Chips (GIF)(VE), Skin on Fries, (GIF)(VE), Club Salad (GIF)(VE), £5

Honey Roasted Parsnips (GIF) (V)

Sweet Potato Fries (DF)(VE) Garlic & Thyme Parmentier Potatoes (GIF) £6

Roasted Cauliflower & Pickled Golden Raisins (VE) (GIF)

Sautéed Spinach in miso butter (GIF)

Sautéed Brussel Sprouts & Black Pudding (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 Archères Carignan £72

Member's Menu

Available to Members & their guests. Three courses for £42 or two courses for £35

Starter

Guinea Fowl, Leek & Pistachio Terrine (GIF)

Pickled walnut purée & winter leaves

Mains

Braised Shin of Beef (GIF) (DF)

Fondant potato, green beans red wine jus, chives

Dessert

Rhubarb Frangipane Tart

Orange cream, pistachio crumble