

Dining Room Menu



Starters

Seasonal Soup of the Day (VE) (GIF)	£7
Oxtail Doughnut Caramelised white onion & miso purée, pickled carrot gel, carrot powder & chilli oil	£13
Plant Based 'Cheese' Mousse Cannolo (VE) Baby beetroots salad, candied walnuts, beetroot purée, balsamic glaze & dehydrated figs	£10
Scottish Smoked Salmon (GIF) Baby beetroot, horseradish crème fraiche, crispy capers & watercress	£15
Warm Twice Baked Cheese Soufflé (V) Parmesan velouté	£11
Mosaic of Duck Ballotine Liver, leg & breast, pistachios, apricots & dates, blood orange purée & toasted brioche	£13
Charred Baby Leek & Roasted Celeriac Salad (VE) Romesco, pickled shallots, crispy celeriac.	£11
Soy Marinated Mackerel Fillet (DF) Wasabi & avocado purée, lotus crisp, radish, trout roe, black sesame purée & chili flakes	£12

Mains

Porchetta (GIF) Dauphinoise potato, carrot purée, purple sprouting broccoli & red wine jus	£29
Heritage Carrot 'Shawarma' (VE)(GIF) Orange & saffron glaze, saffron rice, chickpea purée & pickled carrot	£21
Butter Roasted Monkfish (GIF) Wrapped in savoy cabbage, Hasselback potato, potato & watercress velouté lemon gel, & burnt leek powder	£30
English Rose Veal Striploin (GIF) Cavolo nero, bagna cauda, potato rosti fingers, aged parmesan & veal Jus	£31
Cornish Hake Kiev Wild mushroom butter, spinach, cauliflower purée, & parmenter potatoes	£28
Massaman Ox cheek (DF)(GIF) Thai massaman curry sauce, spiced potato & pak choi	£28
Barbary Duck Breast Confit leg, date & gojuchang croquette, roast celeriac, sweet potato purée & sesame infused Jus	£32
Jerusalem Artichoke & Wild Mushroom Risotto (VE) (GIF) Charred leek, pickled celeriac, artichoke crisps & Evesham watercress	£22
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
Cote de beouf (700g uncooked weight) (DF)(GIF) £ Market Price

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
Buttered savoy cabbage (GIF) (V), Sauteed Spinach in miso butter (GIF) (V)
Sweet Potato Fries (DF)(VE), Hasselback potatoes(VE) (GIF), Potato Dauphinoise (GIF) £6
Steamed Purple sprouting broccoli (VE) (GIF)
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

Wild Hart Venison Empanada
Chocolate & chilli mole & pickled shallot salad

Main Course

Chalk Stream Farm Trout
Purple sprouting broccoli, black garlic purée, grilled King prawns & 'Ajo Blanco' sauce

Dessert

Caramelised Banana Financier
Chocolate sauce & salt caramel ice cream