

# 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
New Season Asparagus (V) (GIF) Smoked confit egg yolk, brown butter vinaigrette & asparagus purée	£12
Sesame Seared Yellow Fin Tuna (GIF) (DF) Sweet corn, pickled red onions, squid ink tuille, chive & wasabi emulsion	£14
Celeriac Teriyaki Steak (VE) White onion miso, lemon grass & ginger gel & lotus root crisps	£11
Scottish Smoked Salmon Boxy potato pancake, fennel salad & dill crème fraiche	£15
Warm Twice Baked Cheese Soufflé Parmesan velouté	£11
Barbecue Pork Arepas (DF) Homemade barbecue sauce, lime pickled red onions, crispy shallots & coriander cress	£12

## Mains

Porchetta (GIF) Dauphinoise potato, carrot purée, purple sprouting broccoli & red wine jus	£28
Heritage Carrot 'Shawarma' (VE) (GIF) Orange & saffron glaze, saffron rice, chickpea purée & pickled carrot	£20
Butter Roasted Monkfish (GIF) (DF) 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
Slow Cooked Spring Lamb Shoulder (DF) (GIF) Cocoa, Romanesco broccoli, chickpea panissa, broccoli purée, wild garlic oil & red wine jus	£28
Pan Fried Fillet of Stone bass Bacon & butter sauce, cannellini beans, Scottish mussels & confit tomatoes	£29
Barbary Duck Breast Confit leg, date & gojuchang croquette, miso spinach, sweet potato purée & sesame infused Jus	£32
New Season Asparagus Fregola (VE) Wye Valley asparagus, peas, broad beans, garlic breadcrumbs, lemon & watercress	£23

## From the Grill

**Kent Reared Barnsley Chop** £26  
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 sauce

**Whole Grilled Seabass (DF) (GIF)** £28  
Rogan josh sauce & kachumber salad

**Roasted Sweetheart Cabbage (VE)** £20  
Cashew nut purée, Chinese style 'seaweed' cabbage, chilli & peanut dressing

### Steaks

**Onglet Steak (DF)(GIF)** £25

**10oz Ribeye Steak (DF)(GIF)** £34

**Chateaubriand for Two (DF)(GIF)** £78

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 Tender stem 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

#### **Home Cured Salmon (DF)**

Blood orange puree, red endive frisee, soft boiled quails egg & sourdough crumbs

### Main Course

#### **Ox Cheek Compression (GF)**

Parmentier potatoes, cavolo nero, jus de glace & potato foam

### Dessert

#### **Passionfruit & Mango Bavaois**

Exotic fruit brunoise & mango sorbet

