

Dining Room Menu



Starters

Seasonal Soup of the Day (VE) (GIF)	£7
Guinea Fowl, Chicken & Pistachio Terrine, (GIF) Crispy chicken skin, chicken emulsion, apricot gel & frisée lettuce	£13
Burrata & Isle of Wight Heirloom Tomatoes (V) Homemade basil pesto & sourdough crisp	£13
Sesame Seared Yellow Fin Tuna (GIF) (DF) Sweet corn, pickled red onions, squid ink tuille, chive & wasabi emulsion	£14
Watermelon, Cucumber & Heritage Tomato Tartare (VE) Yellow pepper gel, rainbow radish, caperberries, mustard cress & rice cracker	£11
Scottish Smoked Salmon Rilette Compressed cucumber, cucumber ribbons, petite croutons & green oil	£13
Warm Twice Baked Cheese Soufflé (V) Three cheese velouté	£11
Barbecue Shredded Pork Shoulder Arepas (DF) Homemade barbecue sauce, lime pickled red onions, crispy shallots & coriander cress	£12

Mains

Oven Roasted Pork Belly (GIF) Fennel purée, truffle potato terrine, cider vinegar jus & grilled baby fennel	£29
Aubergine Schnitzel (VE) Aioli sauce, caper berries, grilled lemon, tomato, watercress & rocket salad	£19
Spaghetti Vongole (DF) Homemade spaghetti, British Palourde clams, fresh basil, cherry tomatoes & cured egg yolk	£24
New Delhi Spiced Lamb Breast Bombay potato croquette, pomegranate & coriander yogurt, curried vegetables & mango chutney gel	£29
Chicken 'Chasseur' (GIF) Tomato, mushroom & tarragon fricassée, white wine jus & creamed potatoes	£27
Pan Seared Salmon Fillet (GIF) Tarragon & garlic butter, crushed new potato cake, Swiss chard & toasted pine nuts	£28
Confit & Pan-Fried Globe Artichokes (VE) (GIF) Artichoke purée, samphire, spinach & orange glaze	£23
New Season Asparagus Fregola (VE) Wye Valley asparagus, peas, broad beans, garlic breadcrumbs, lemon & watercress	£23
With Line Caught Fillet of Cornish Hake	£29

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

8oz Rump Steak (DF)(GIF) £24

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

Creamed Mash Potatoes (V) (GIF) Sautéed Buttered Spinach (GIF) (V), Green Beans, (VE,GIF)

Sweet Potato Fries (DF)(VE), Truffled Potato Terrine, (GIF), Sautéed Rainbow Chard (VE)(GIF) £6

Grilled Mushrooms with Parsley & Truffle Oil (GIF) (VE) £7

Heritage tomato, chive and pickled shallot salad (VE) (GIF)

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

Summer Pea Arancini (V)

Fennel puree, lemon gel & pea shoots

Main Course

Pan Seared Sea Bream Fillet (GIF)

Sesame carrot puree, bok choy, crispy lotus root, pickled shimenji mushrooms & amaranth cress

Dessert

Strawberry Bavaois (GIF)

Elderflower gel, fresh strawberries & meringue shards