

# Dining Room Menu



## Starters

Seasonal Soup of the Day (VE) (GIF)	£8
Guinea Fowl, Chicken & Pistachio Terrine (GIF) Crispy chicken skin, chicken emulsion, apricot gel & frisée lettuce	£13
Coconut Bechamel Croquettes (VE) Curry sauce, pineapple, tomato & shallot salsa, mango chutney & coriander cress	£13
Suffolk Fallow Deer Tartare (DF) Caperberries, shallots, soy cured quails' egg, wholegrain mustard & sourdough croute	£17
Braised British Leek Hearts (V) Cheese sauce, cajun onions, chives, burnt leek powder & crispy breadcrumbs	£12
Scottish Smoked Salmon Rilette (GIF) Compressed cucumber, cucumber ribbons, puffed rice cracker & green oil	£14
Soufflé 'Arnold Bennet' Scottish smoked haddock, herb & three cheese velouté	£14
Asian Wild Mushroom Bao Bun (VE) Coriander, sesame pickled carrots, spring onions & cucumber	£13

## Main Course

Braised Pork Scotch in Vermouth House pickled onion, sauté green beans & caramelised onion barley	£28
Aubergine Schnitzel (VE) Rocket & watercress pesto, garlic aioli, grilled lemon & charred kale	£21
Spaghetti Alle Cozze Homemade spaghetti, garlic & chilli butter sauce, mussels, & pangritata crumb	£23
New Delhi Spiced Lamb Breast Bombay potato croquette, pomegranate & coriander yogurt, curried vegetables & mango chutney gel	£29
Haunch of Wild Hart Venison (GIF) Truffled mushroom purée, celeriac fondants, cavolo nero, roasted baby carrots & red wine jus	£32
Pan Seared Salmon Fillet (GIF) New potato cake, swiss chard & kohlrabi, lemon & garlic butter	£28
Confit & Pan-Fried Globe Artichokes (VE) (GIF) Artichoke purée, confit garlic, spinach & orange glaze	£23
Roasted Celeriac & Shimeji Mushroom Risotto, (VE) (GIF) Celeriac crisps, pickled shimeji mushrooms, celeriac, hazelnut & lime dressing	£21
Roasted Fillet of Atlantic Cod Celeriac crisps, pickled shimeji mushrooms, celeriac, hazelnut & lime dressing	£29

## From the Grill

<b>Kent Reared Leg of Lamb Steak</b>	£25
Served with minted jus, slow roasted tomato & grilled mushroom	
<b>Club Grill (DF)</b>	£31
Mini fillet steak, Cumberland sausage, lamb chop & kidney, calves' liver, pork belly, pea purée, plum tomato, flat mushroom & chimichurri sauce	
<b>Whole Grilled Seabass (DF) (GIF)</b>	£28
Rogan josh sauce & kachumber salad	
<b>Grilled Heritage Courgettes (VE)(GIF)</b>	£20
Pickled red chillies, minted vegan yogurt, romesco sauce & baby watercress	

## Steaks

<b>Onglet Steak (DF)(GIF)</b>	£25
<b>10oz Rump Steak (DF)(GIF)</b>	£27
<b>10oz Ribeye Steak (DF)(GIF)</b>	£38
<b>Chateaubriand for Two (DF)(GIF)</b>	£78

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

<b>NLC Steak Sharing Board for Two</b>	£80
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Two 5oz rump steaks, two 6oz sirloins, beef cheek bon bons served with garlic & bone marrow smoked butter, grilled mushrooms, slow-roasted tomatoes, & rocket salad

<b>Additional Sauces</b>	£4
Béarnaise (GIF), Peppercorn & Brandy Sauce (GIF), Chimichurri (GIF)(VE), Garlic & Bone marrow smoked butter (GIF)	

## Sides

<b>Chips (GIF)(VE), Skin on Fries (GIF)(VE), Club Salad (GIF)(VE)</b>	£5
<b>Creamed Mash Potatoes (V) (GIF) Sautéed Buttered Spinach (GIF) (V), Green Beans, (VE) (GIF)</b>	
<b>Sweet Potato Fries (DF)(VE), Sautéed Rainbow Chard &amp; Kohlrabi (VE)(GIF),</b>	£6
<b>Whole Roasted Baby Carrot (VE)</b>	
<b>Grilled Mushrooms with Parsley &amp; Truffle Oil (GIF) (VE)</b>	£7

## Member's Menu with Wine Suggestions

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

### Starter

#### **Orange & Asian Spiced Cured Salmon (GIF) (DF)**

Cucumber & green chilli broth, avocado puree, compressed cucumber & dill oil

### Main Course

#### **Pan Fried Fillet of Hake (GIF) (DF)**

Coconut curry sauce, tender stem broccoli, pickled rainbow carrots & green oil

### Dessert

#### **Honey Cheesecake**

Ginger biscuit & walnut base, honeycomb & orange blossom gel