

Dining Room Menu



Starters

Seasonal Soup of the Day (VE) (GIF)	£8
Wild Heart Venison, Cranberry & Pistachio Terrine Pickled walnut puree, sourdough croute & rocket	£14
Coconut Bechamel Croquettes (VE) Curry sauce, pineapple, tomato & shallot salsa, mango chutney & coriander cress	£13
38 Days Aged Beef Fillet Carpaccio Salsa verde, parmesan, caper powder & pickled onions	£15
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 Spiced 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
Maple, Miso & Soy Glazed Aubergine (V) Roasted tomato, white bean puree & red vein sorrel	£23
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 off Wild Hart Venison (GIF) Truffled mushroom purée, celeriac fondants, cavolo nero, chantenay baby carrots & red wine jus	£32
Pan Seared Salmon Fillet (GIF) New potato cake, swiss chard & kohlrabi, lemon & garlic butter	£28
Roasted Clapton Cauliflower (VE) Nori miso vegan butter, roasted kale puree, pickled chilly, crispy kale & smoked almonds	£23
Roasted Celeriac & Shimeji Mushroom Risotto, (VE) (GIF) Celeriac crisps, pickled shimeji mushrooms, celeriac, hazelnut & lime dressing	£21
Roasted Fillet of Atlantic Cod Roasted celeriac risotto, pickled shimeji mushrooms, celeriac, hazelnut & lime dressing	£29

From the Grill



Kent Reared Leg of Lamb Steak (DF) (GIF)

£25

Served with minted jus, slow roasted tomato & grilled mushroom

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

Grilled Delicia Pumpkin (VE)(GIF)

£20

Pickled red chillies, minted vegan yogurt, orange glaze, romesco sauce & baby watercress

Steaks

Onglet Steak (DF)(GIF)

£25

10oz Ribeye Steak (DF)(GIF)

£38

Chateaubriand for Two (DF)(GIF)

£78

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

NLC Steak Sharing Board for Two

£80

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

Additional Sauces

£4

Béarnaise (GIF), Peppercorn & Brandy Sauce (GIF), Chimichurri (GIF)(VE),
Garlic & Bone marrow smoked butter (GIF)

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), Sautéed Rainbow Chard & Kohlrabi (VE)(GIF),

£6

Whole Roasted Chantenay Baby Carrot (VE)

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

£7

Member's Menu with Wine Suggestions

Available to Members & their guests. Three courses for £50 or two courses for £42

Starter

Wild Heart Venison Cranberry & Pistachio Terrine

Pickled walnut puree, sourdough croute, rocket & pickled onions

Club Red: 'Les Archères' Carignan 2023 – Languedoc-Roussillon

175ml £6.50

Main Course

Roast Norfolk Bronze Turkey Breast

Turkey leg, pork & thyme stuffing, roast potatoes, maple glazed carrots & parsnips, pigs in blankets, Brussel sprouts & cranberry sauce

Club Claret: Maison Sichel Bordeaux AOC 2016 (Merlot / Cab. Sauv) – Bordeaux

175ml £8

Dessert

Christmas Pudding (GIF)(V)

Brandy butter & brandy anglaise sauce

Sasuka: Tokaji Azu 5 Puttonyos 2019 (Furmint) – Hungary

175ml £11.50