



Dining Room Menu

Starters

Seasonal Soup of The Day (VE) (GIF)	£9
Citrus Cured Sea Bass Ceviche (GIF)(DF) Charred orange segments, sliced fennel, dill oil & Asian orange gel	£13
English Asparagus (VE) Wild garlic sauce, truffle emulsion, sourdough croutes & baby watercress Add sliced Parma ham	£13 £4
Moroccan Spiced Tenderstem Broccoli (VE)(GIF) Coconut tzatziki, roasted chickpeas, pickled red onions, diced red chili & coriander cress	£12
Smoked Salmon & Horseradish Rilette (GIF) Rice cracker, roasted baby beetroot & rocket cress	£14
Soufflé 'Arnold Bennet' Scottish smoked haddock, herb & three cheese velouté	£14
Chicken Liver Choux Bun Pickled rhubarb gel, pistachio crumb, rhubarb compote & tarragon	£14

Main Course

Lake District Pork Loin Roasted apple puree, buttered spring greens, burnt shallot, applewood croquette, cider & wholegrain mustard jus	£28
Roasted Cauliflower Risotto Roasted cauliflower leaves, crunchy spiced chickpeas, pickled cauliflower florets & Pickering watercress Add a fillet of line caught hake	£24 £9
Roasted Duck Breast Roasted baby gem lettuce, sorrel emulsion, garlic aioli, crispy shallots, carrot puree, pink peppercorn & fennel pollen powder & red wine jus	£34
Roasted Lamb Rump (GIF) Minted pea puree, black garlic gel, English asparagus & pea fricassee, confit potatoes, red wine jus	£35
Poached Skate Wing (GIF) Caper, wild garlic & lemon brown butter, new season potatoes & English asparagus	£29
Sweet Potato 'Steak' (GIF)(VE) Coconut & tahini yogurt, chimichurri, toasted walnuts & spinach	£24
Tandoori Spiced Guinea Fowl Supreme Lemon gel, raita, saffron vegetable pilaf rice, coriander & pickled red chilies	£29



From the Grill

Barnsley Chop (DF)(GIF) £34
Devilleed kidney skewer

Whole Grilled Lemon Sole (GIF) £35
Served with parsley butter & grilled lemon

Whole Grilled Seabass (GIF) £28
Romesco sauce, grilled lemon & rocket salad

Club Grill (DF) £34
Mini fillet steak, Cumberland sausage, lamb chop & kidney, calves' liver, pork belly, plum tomato, grilled mushroom & chimichurri

Steaks

8oz Onglet Steak (DF)(GIF) £28

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 4oz onglet 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

Chimichurri (VE)(GIF), Béarnaise (GIF), Peppercorn (GIF), Romesco Sauce (GIF)

Garlic & Bone Marrow Smoked Butter (GIF)

Sides

Chips (GIF)(VE), Skin on Fries (GIF)(VE), Club Salad (GIF)(DF) £5

Creamed Mash Potatoes (GIF), Spring Greens(DF),Sautéed Buttered Spinach (GIF) (V)

Asparagus & peas(GIF)(VE), Sweet Potato Fries (VE)(GIF), £6

Roasted Sweetheart Cabbage Sorrel Emulsion & Crispy Shallots

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

Member's Menu with Wine Suggestions

Available to Members & their guests. Three courses for £45 or two courses for £38

Starter

Torched Mackerel Fillet (GIF)(DF)

Thyme oil, Poached rhubarb, fennel & parsley salad

Wairu River Family Vineyards Sauvignon Blanc 2023 (Marlborough, New Zealand)

175ml £9.00

Main Course

Pressed Lamb Shoulder (GIF)

Black garlic puree, pea, asparagus & semi dried tomato fricassee, rosti potatoes, minted jus

Ventoux Rouge, Famille Perrin 2023 -Southern Rhône,France

175ml £8.50

Dessert

Biancomangiare (VE)

Passionfruit gel, mango salsa & crushed pistachios

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

75ml £11.50



Dessert

Sticky Toffee Pudding	£9
Vanilla ice cream, toffee sauce, date purée & pecan crumble	
The NLC Éclair	£12
Pistachio creme pate, raspberries & raspberry gel	
Chocolate Torte (GIF)	£13
Lavender chocolate mousse, honeycomb & caramel	
Baked Whisky Custard	£12
Caramelised apple & almond brittle cinnamon oat crumble	
Lemon Meringue 'Pie'	£12
Lemon curd, lemon & vanilla ganache, sable Breton with rosemary meringue	
Blackberry Cheesecake (VE) (GIF)	£12
Lemon gel, blackberry compote & vegan ginger crumble	
Rose Pavlova (VE) (GIF)	£12
Mixed berries, strawberry curd, vanilla poached berries & blackberry sorbet	
Choice of Ice Cream	£2.50 Per Scoop
Chocolate, Vanilla, Salted Caramel or Very Cherry	
Vegan Ice Cream & Sorbets (VE)	
Coconut ice cream, Chocolate ice cream, Raspberry or Mango sorbet	

Savouries

Club Seasonal Ale Welsh Rarebit (V)

£9

Rarebit sourdough & Club chutney

Cheese Selection

Choice of three for £12 or a choice of five for £16

Coulommiers (UP)

A soft, bloomy-rind cheese from the Île-de-France region of France. Often considered a cousin to Brie. Buttery & lactic, with a rich, creamy mouthfeel, mild notes of mushroom & nutty flavours.

Ribblesdale Honey & Flower Goats (P) (V)

Soft, pasteurised goat's cheese made in the Yorkshire Dales. known for its delicate balance of floral & sweet notes. Tangy & spreadable.

Princess Alicia Victoria (UP)

A Swiss Alpine cheese from the Emmental region. Firm yet smooth, with a dense, sliceable body, hints of alpine grass with a butter base flavour.

Truffle Trove (P) (V)

Truffle Black Bomber. Deeply savoury & full-bodied from this Welsh extra mature Cheddar, delicate umami notes from the Italian black summer truffles, undertones of wild mushroom.

Oxford Blue (P) (V)

A rich & creamy English blue cheese, Tangy & aromatic. Cows milk, created in the style of French blues like St Agur or Fourme d'Ambert, but with a distinctly English twist.