

Dining Room Menu

Pre Starters

Grilled Sourdough Bread & Caramelised Onion Beef Dripping (DF)	£6
Bocconcini, Italian Olives & Focaccia, with Balsamic Vinegar & Extra Virgin Olive Oil	- £10
Wild Heart Venison Scotched Quails Eggs with Pickled Walnut Ketchup	£8

Starters

Roasted Carrot Velouté (VE)(GIF)	£11
Carrot hash, carrot marmalade, pickled carrot ribbons, carrot top oil & carrot crisps	
Homemade Magret Duck Ham (DF)(GIF)	£16
Bramley apple purée, celeriac remoulade & heritage beetroot salad	
Mushroom Parfait (V)	£14
Homemade 'marmite' sourdough croute, Jerez vinegar gel, pickled shimeji mushroom & celery cress	
Soufflé Arnold Bennet	£14
Smoked Haddock, three cheese & herb sauce	
Lemon & Rosemary Whipped Vegan 'Cheese' (VE)(GIF)	£13
Pickled & roasted butternut squash, rocket salad, red chilli & confit garlic dressing	

Main Course

24 Hour Braised Shin of Beef	£29
Creamed spinach, buttered onion, beef cheek scrumpet, crispy pavé potatoes, chives & truffle infused jus	
Crispy Pork Belly & King Scallops	£33
Roasted celeriac black pudding, apple purée & Brussel sprout leaves	
Butternut Squash Risotto (VE)(GIF)	£25
Pickled wild mushrooms, toasted granola, sunflower, pumpkin & poppy seeds, baby watercress & lemon gel	
Add Cod	£32
Celeriac & Pedro Ximenez Tarte Tatin (VE)	£26
Apple chestnut & turnip fricassée, celeriac & turnip purée	

Feathered Furred Game

Crown of British Pheasant	£34
Bread sauce, roasted chestnuts, Claret jus & Wye Valley watercress	
Wild Hart Venison Haunch	£31
Heritage beetroots, pickled blackberry gel, squash purée, cavolo nero & redcurrant infused jus	

Some menu items may contain GMO ingredients. Please ask staff if you have concerns

Items on this menu marked (GIF) have been designed for a non-gluten diet. It's a selection of dishes that do not contain gluten in their ingredients, however, is not suitable for those with coeliac disease due to the nature of working in our kitchens

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan

For full allergens, please ask a member of staff.

A Discretionary 3%(Member) 10% (Reciprocal) Service Charge will be added to the final Bill



From The Grill

Whole Grilled Plaice (GIF)	£29
Café de Paris butter, grilled lemon	
Grilled Aubergine (VE)(GIF)	£23
Teriyaki & sesame glaze, sweet & salty peanuts, rocket salad	
Club Grill (DF)	£34
Mini fillet steak, Cumberland sausage, lamb chop & kidney, calves' liver, pork belly, plum tomato, grilled mushroom & chimichurri sauce	
Indian Infused Grill	£34
Saunfia tikka salmon, Hariyla lamb chops, chicken Makhani kebab, tomato & onion salad	

Steaks

8oz Onglet Steak (DF)(GIF)	£28
10oz Ribeye Steak (DF)(GIF)	£38
Chateaubriand for Two (DF)(GIF)	£80
All served with grilled mushroom, slow-roasted tomato, rocket leaves & choice of sauce.	
Additional Sauces	£4
Chimichurri (VE)(GIF), Béarnaise (GIF), Peppercorn (GIF), Café de Paris butter(GIF)	
Garlic & Bone Marrow Smoked Butter (GIF)	

Sides

Chips (GIF)(VE), Skin on Fries (GIF)(VE), Club Salad (GIF)(DF)	£5
Roasted Root Vegetables (GIF)(VE)	
Bone Marrow & Confit Garlic Butter Mash (GIF), Creamed Spinach (GIF) (V)	£6
Sweet Potato Fries (VE)(GIF),	
Grilled Mushrooms with Parsley & Truffle Oil (GIF)(VE)	£7
Roasted Hispi Cabbage, Black Garlic Purée, Truffle Emulsion, & Crispy Onions(VE)	
Brussel Sprouts, Chestnuts & Stilton (GIF)(V)	

Member's Menu with Wine Suggestions

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

Starter

Cured Salmon Tartare

Crème fraîche, lime zest, blinis & watercress

Schloss Vollrads: Volratz Riesling Trocken 2023

175ml £9.00

Main Course

Mushroom Stuffed Guinea Fowl Supreme (GIF)

Café au Lait sauce & pickled wild mushrooms

Côtes Du Rhône Villages, Séquert, Dom L'Armandine 2022

175ml £9.00

Dessert

Caramelised Banana, Bread & Butter Pudding

Warm vanilla custard & chocolate ice cream

Sauksa: Tokaji Aszú 5 Puttonyos 2019 Hungary

175ml £8.00

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Dessert

Sticky Toffee Pudding

Vanilla ice cream, toffee sauce, date purée & pecan crumble £9

Salted Caramel & Apple Éclair

£12

Cinnamon & apple compôte, whipped salted caramel cremaux, spiced apple gel & mini toffee apple

Chocolate Custard

£14

Cherry compôte, chocolate leaf tuille & vanilla Chantilly cream

Forest Berry Parfait (VE)(GIF)

£12

Hung coconut yoghurt, poached berries, lemon gel , tuille & freeze dried blackberry powder

Basque Cheesecake (GIF)

£13

Caramelised pears & blackcurrant gel

Warm Spiced Rice Pudding (VE)(GIF)

£13

Cranberry compôte & orange crumble

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

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Cheese Selection

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

Chaumes (P)

A soft, creamy texture and distinctive orange rind.
Earthy with a mushroom aroma with a creamy & buttery taste.

Coltswold Brie (P)(V)

With a gentler floral undertone soft bloomy white rind with a pale yellow & creamy interior. This cheese has a buttery and smooth mouthfeel which melts easily on the tongue.

Old Farmdale Cheese (P)(V)

A mild and milky cheese less sweet than typical goudas with a more savoury and nuanced flavour.

Godminster Cheddar (P)(V)

Not an overly sharp cheddar, rich & mellow with a well balanced feel on the palate despite its firmness it melts smoothly in the mouth.

Fourme d'Ambert (P)

Creamy and smooth texture with a gentle tang, subtle sweetness balanced by a mild saltiness.