



## Dining Room Menu

### Pre Starters

Grilled Sourdough Bread & Caramelised Onion Beef Dripping (DF)

£6 Nduja & Parmesan Butter on Grilled Sourdough Bread

£8

Black Olive Tapenade Crostinis (VE)

£7

### Starters

Curried Cauliflower Soup (VE)(GIF)

£11

Cauliflower bhaji, coriander chutney & curry oil

Gressingham Duck, Goose & Celeriac Terrine (DF)(GIF)

£16

Walnut ketchup, watercress & roasted figs

Stilton Panna Cotta (V)

£14

Pear gel, pickled celery, celery cress, oat & walnut granola

Soufflé Arnold Bennet

£14

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

Smoked haddock, three cheese & herb sauce

## Main Course

English Beetroot Risotto (VE)

£13/£25

Compressed apples, pickled celeriac , candy beetroot shavings  
watercress & pumpnickel shards

Somerset Brie, Dauphinoise Potato & Leek Pithivier (V)

£26 Spinach purée

Crispy Pork Belly & King Scallops

£33

Roasted celeriac purée, black pudding, apple purée & Brussel sprout  
leaves

Gressingham Duck Breast (GIF)

£32

Carrot & Caraway purée, roasted caraway carrot, crispy kale, pickled  
carrot ribbons

Masala Spiced Baked Seabass (DF)(GIF)

£26

Raita, saffron & pea pialu rice, micro coriander

## Feathered & Furred Game

Roast Red Leg Partridge

£34

Parsnip purée , parsnip crisps, bread sauce & Wye valley watercress

Wild Hart Venison Haunch

£31

Celeriac fondants, celeriac purée & roasted Brussel sprouts

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## From The Grill

**Whole Grilled Plaice (GIF)**

**£29**

Maître d'hotel butter, grilled lemon

**Grilled Cauliflower(VE)(GIF)**

**£23**

Chimnicurri sauce, black garlic gel, crispy onions & rocket salad

**Club Grill (DF)**

**£34**

Mini fillet steak, Cumberland sausage, lamb chop & kidney, calves' liver, pork belly, plum tomato, grilled mushroom & chimichurri sauce

**Lamb Chops**

**£34**

Plum tomato & grilled mushroom

## 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.

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## Additional Sauces

£4 Chimichurri (VE)(GIF),

Béarnaise (GIF), Peppercorn (GIF), Maître d'hotel butter  
Garlic & Bone Marrow Smoked Butter (GIF)

## Sides

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

£5

Caraway Roasted Carrots (VE) (GIF)

Bone Marrow & Confit Garlic Butter Mash (GIF), Sautéed Spinach (GIF)  
(V) £6

Sweet Potato Fries (VE)(GIF), Crispy Pavé Potatoes with Chives  
Grilled Mushrooms with Parsley & Truffle Oil (GIF)(VE)

£7

Brussel Sprouts, Chestnuts & Stilton (GIF)(V)

## Christmas Menu with Wine Suggestions

Members & their guests. Three courses for £45 or two courses for £39

### Apricot Terrine

Tarragon emulsion, frisee lettuce, sourdough croute

*Maison Sichel Bordeaux AOC 2020 (Merlot / Cab. Sauv) – Bordeaux*

175ml £8

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& fennel infused white wine sauce, new potato & dill oil

*Family Vineyards Sauvignon Blanc 2023 (Marlborough, New Zealand)*

175ml £8

:

gel, sesame tuille, orange curd & burnt orange segments

*Pedro Ximenez – Jerez, Spain*

175ml £8

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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 Terrine

£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 Pistachio Ice Cream

### Vegan Ice Cream & Sorbets (VE)

Coconut ice cream, Chocolate ice cream, Raspberry or Mango sorbet

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## 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

### 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.

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