



DINING ROOM MENU

PRE STARTERS

Grilled Sourdough Bread, Onion, Marmite & Truffled Beef Dripping (DF)	£6
Nduja & Parmesan Butter on Grilled Sourdough Bread	£8
Black Olive Tapenade Crostinis (VE)	£7

STARTERS

Pea & Mint Panna Cotta (V)	£13
Confit lemon, pea shoots, spring radish & sourdough croutes	
Jerusalem Artichoke Velouté (VE)	£11
Truffle oil, jerez vinegar gel & artichoke crisps	
Ham Hock Terrine (GIF)	£12
Charred silver skin onions, pickled cucumber & wholegrain mustard	
English Beetroot Risotto (VE)	£13/£25
Compressed apple, pickled celeriac dressing & pumpernickel shards	
Soufflé Arnold Bennet	£14
Smoked haddock, three cheese & herb sauce	

MAIN COURSE

Pan Fried Skate Wing (GIF)	£28
Brown butter cauliflower purée, golden raisin, caper & tarragon beurre noisette	
Wild Mushroom, Ricotta, Asparagus & Pea Tart (V)	£23
Pumpkin seeds, lemon gel & pea shoots	
Kentish Lamb Rump (GIF)(DF)	£34
Herb crushed new potatoes, charred baby leeks, salsa verde & potato skin crisps	
Masala Spiced Baked Seabass (DF)(GIF)	£26
Raita, saffron & pea pialu rice, micro coriander	
Grilled Cauliflower (VE)(GIF)	£23
Red chimmicurri sauce, black garlic gel, crispy onions & rocket salad	

FEATHERED & FURRED GAME

Pan Roasted Wood Pigeon Crown (GIF)	£32
Whole roasted baby heritage beetroots, swede & potato terrine, pickled beetroot purée & sherry jus	
Wild Hart Venison Haunch	£32
Jerusalem artichoke & parmesan purée, kale crisps, fondant potato & spinach, red wine 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
Maître d'hotel butter & grilled lemon	
Grilled 10oz Pork Chop (GIF)	£27
Apricot gel, deep fried basil, toasted almonds & beurre noisette	
Club Grill (DF)	£34
Mini fillet steak, Cumberland sausage, lamb chop & kidney, calves' liver, pork belly, plum tomato, grilled mushroom & red chimichurri sauce	
Lamb Chops	£34
Cumberland glaze, Plum tomato & grilled mushroom	

STEAKS

8oz Onglet Steak (DF)(GIF)	£28
10oz Sirloin Steak (DF)(GIF)	£37
Chateaubriand for Two (DF)(GIF)	£80
All served with grilled mushroom, slow-roasted tomato, rocket leaves & choice of sauce.	
Additional Sauces	£4
Red Chimichurri (VE)(GIF), Béarnaise (GIF), Peppercorn (GIF), Maître d'hotel butter(GIF), Bone Marrow Smoked Butter (GIF), Salsa Verde (DF)(GIF)	

SIDES

Chips (GIF)(VE), Skin on Fries (GIF)(VE), Club Salad (GIF)(VE)	
Buttered spring greens & lemon gel (GIF)	£5
Buttered herb new potatoes (GIF)	
Bone Marrow & Butter Mash (GIF),	£6
Sautéed Spinach (GIF) (V)	
Sweet Potato Fries (VE)(GIF)	£7
Pea & Mushroom Fricassee With Parsley & Truffle Oil(GIF)	

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DESSERTS

Sticky Toffee Pudding	£9
Vanilla ice cream, toffee sauce, date purée & pecan crumble	
NLC Éclair	£12
Coffee crèmeux, chocolate gel & whipped mascarpone	
Chilli & Lime Poached Pineapple (VE)(GIF)	£9
Passion fruit gel, coconut yogurt mousse, sable breton, chilli & coriander salsa	
Dark Chocolate Crèmeux	£12
Crispy feuilletine base, whipped salted caramel, chocolate soil & vanilla ice cream	
Lemon & Passion Fruit Mille Fueille	£10
Italian meringue, lemon balm & lemon milk crumble	
Orange, Gran Marnier & Oat Milk Crème Catalan (VE)(GIF)	£11
Orange compôte, compressed orange & sweet croutes	

Choice of Ice Cream £2.50 Per Scoop

Chocolate, vanilla, salted caramel or pistachio ice cream

Vegan Ice Cream & Sorbets

Coconut Ice cream, chocolate ice cream, raspberry or mango sorbet

DESSERT WINES

75ml/Bottle

280	Heiderer– Mayer: Weissburgunder Beerenauslese 2021 (Late Harvest Pinot Blanc.) – Wagram, Austria	£8/£40
281	Tesauro: Recioto della Valpolicella 2020 (Corvina) – Veneto, Italy	£41
283	Sasuka: Tokaji Azu 5 Puttonyos 2019 (Furmint) – Hungary	£68.5
284	Marchesi Antinori: Vin Santo del Chianti Classico 2018 (Trebiano / Malvasia) – Tuscany, Italy	£9/£83
285	Château Rieussec: France 2009 (Semillon) – Bordeaux	£131

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SAVOURIES

Club Seasonal Ale Welsh Rarebit (V)
Rarebit sourdough & Club chutney

£9

CHEESE SELECTION

Choice of three for £12 or five for £16

Boy Laity (P)

A Cornish camembert style cheese. Fresh & creamy, with an earthy & mushroomy fragrance.

Isle of Mull (UP)

A Scottish traditional cheddar cheese, with a robust, sharp, & deeply savoury character

Aarewasser (UP)

Bouncy rind washed Swiss alpine cheese sweet & nutty, with a buttery taste & a savoury finish.

Nettle Yarg (UP)(V)

A Cornish, semi hard cheese wrapped in edible nettles It has a fresh, clean & lactic character with bright citrus notes. The aroma is delicate, often carrying hints of mushrooms & fresh grass.

Gran Noir (P)

An Austrian, triple crème, mild blue cheese, with rich flavour profile featuring a blend of sharpness from the blue veins and a distinct sweetness.

FORTIFIED WINES

75ml/Bottle

310	Valdespino: Pedro Ximenez – Jerez, Spain	£8.5/£58
312	Taylor's: Late Bottled Vintage Port – Douro, Portugal	£6.5/£60
313	Colheita Port 2004 – Offley, Portugal	£8/£69
314	Sandeman: Quinta do Seixo Vintage Port 2013 – Douro, Portugal	£73.5
315	Warre's: Vintage Port 2000 – Douro, Portugal	£95

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AFTER DINNER *DRINKS*

ONE MORE FOR THE ROAD

The Whigs Treat

Glengoyne 12y, pedro ximinez, benedictine, angostura bitters, orange bitters

£15

Hazlenut & Cinnamon Old Fashioned

Tamdhu 12y, Licor 43, angostura bitters, brown sugar & cinnamon

£15

WHISKIES

Club Single Malt

25ml

Tamdhu (12y) - Speyside

Aged exclusively in oloroso sherry cask. Silky, smooth, fruity with a long-balanced finish.

£7

Glengoyne (12y) - Highland

£9

The Dalmore (12y) - Highland

£9

Macallan double cask (12y) - Speyside

£12

The Dalmore cigar malt - Highland

£13

Tamdhu (15y) - Speyside

£14

BRANDIES

Cognac

50ml

Courvoisier VS

£6

St Remy XO

£8

Remy martin VSOP

£8.50

Hennessy XO

£28

Armagnac

Janneau VSOP

£10

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EXPRESS MENU

Served Monday to Friday between 12:30–2:30pm and 5:00–6:30pm.

TWO COURSES £29

STARTERS

Slow Cooked Egg & Crispy Pancetta (DF)(GIF)

Crispy black pudding, apple sauce & chives

Gazpacho (VE)(GIF)

Basil oil & black olive crumb

MAIN COURSE

Sage Stuffed Chicken Involentino (GIF)

Sauté mushrooms, rocket & red wine jus

Tagliatelle with Cherry Tomato (VE)(DF)

Garlic & basil leaves

WINES

Reserve de Roquemolliere: Picpoul de Pinet 2024–Languedoc Roussillon

£26.5

Bodegas LAN: Rioja Reserva 2018 (Tempranillo) Rioja, Spain

£46

SIDES

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

£5

Buttered spring greens & lemon gel (GIF)

Buttered herb new potatoes (GIF)

Bone Marrow & Butter Mash (GIF)

£6

Sautéed Spinach (GIF)(V)

Sweet Potato Fries (VE)(GIF)

£7

Pea & Mushroom Fricassée With Parsley & Truffle Oil (GIF)

MEMBER'S MENU WITH WINE SUGGESTIONS

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

STARTER

Cured Stone Bass (DF, GIF)

Cucumber aguachile, coriander, orange segments & green oil

Attis: 'Genio y Figura' Albariño 2024 - Rias Baixas, Spain - 175ml £9.00

MAIN COURSE

Corn Fed Chicken Breast

Mushroom stuffing, white wine sauce, potato boulangère & chives

Masi: 'bonacosta' Valpolicella classico 2023 (Corvina / Cinsault) - Veneto, Italy - 175ml £9.00

DESSERT

Carrot Cake Brûlée (GIF)

Caramelised crôutes & coconut vanilla ice cream

Marchesi Antinori: Vin Santo del Chianti Classico 2018 (Trebiano / Malvasia) - Tuscany, Italy - 75ml £9

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