



BAR AFTERNOON MENU

Served Monday to Thursday between 2:30pm - 4:30pm

Sumac Hummus (VE)	£8
Pitta bread, pickled red onion & onion powder	
Nocellara & Kalamata Pitted Olives (VE)	£8

SANDWICHES

Free Range Egg & Mayonnaise	£7
Pickering watercress	
Honey Baked Ham	£8
Tomato, wholegrain mustard & baby leaves	
Cheese & Chutney Sandwich	£8
Farmhouse cheddar & homemade chutney	
Vegan Cream Cheese & Cucumber (VE)	£8
Plant based cream cheese & English cucumber	
Burrata (V)(GIF)	£15
English asparagus, broad beans & green oil	
Caesar Salad	£14
Crisp gem lettuce, croutons, shaved aged parmesan, Caesar dressing & anchovies	
Add confit chicken/smoked salmon	£5/£9

DELUXE SANDWICHES

All served with crisps & salad garnish. Gluten free bread available.

NLC Club Sandwich	£15
Confit chicken thigh, baby gem lettuce, chorizo & maple cured bacon jam, sliced tomato & egg mayonnaise on malted loaf	
Scottish Smoked Salmon	£16
Smoked salmon, cream cheese, black pepper & watercress, served on brown bread	

AFTERNOON SNACKS

Cream Tea	£10
Plain & fruit scone, pot of jam, clotted cream & tea of your choice	
Slice of Fruit Cake	£3
Coffee & Cake (ask a member of our team for today's selection)	£7.50

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.



DESSERTS

Sticky Toffee Pudding

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

£9

Dark Chocolate Crèmeux

Crispy feuilletine base, whipped salted caramel, chocolate soil & vanilla ice cream

£12

Chilli & Lime Poached Pineapple (VE)(GIF)

Passion fruit gel, coconut yogurt mousse, sable breton, chilli & coriander salsa

£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.

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