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.

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

DESSERTS

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

NLC Éclair £12
Coffee crémeux, chocolate gel & whipped mascarpone

Chilli & Lime Poached Pineapple (VE)(GIF) £9
Passion fruit gel, coconut yogurt mousse, sable breton, chilli & coriander salsa

Dark Chocolate Crémeux £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 (Trebbiano / Malvasia) – Tuscany, Italy	£9/£83
285	Château Rieussec: France 2009 (Semillon) - Bordeaux	£131

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SAVOURIES

Club Seasonal Ale Welsh Rarebit (V) £9
Rarebit sourdough & Club chutney

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 £15
Glengoyne 12y, pedro ximinez, benedictine, angostura bitters, orange bitters

Hazlenut & Cinnamon Old Fashioned £15
Tamdhu 12y, Licor 43, angostura bitters, brown sugar & cinnamon

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 5:00–6:00pm.

TWO COURSES £29

STARTERS

Mackarel Pâté
Crostini, celery & carrot sticks

Asparagus & White Bean Soup (VE)
Olive oil & watercress

MAIN COURSE

Pan Seared Seabass (DIF)(GF)
Orange & lemon slices, basil

Aubergine Involtini (V)(GF)
Tomato sauce & basil

WINES

Reserve de Roquemoliere: 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)
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 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

Gin Cured Salmon (GIF)
Compressed cucumber, gin & tonic gel, rice cracker & lemon zest
Mezacorona: 'Castel Firmian' Pinot Grigio 2024 – Trentino / Südtirol, Italy - 175ml £9

MAIN COURSE

Roast Pork Tenderloin (GIF)
Apple purée, tenderstem broccoli, cider jus & pommes anna
Attis: 'Genio y Figura' Albariño 2024 - Rias Baxas, Spain - 175ml £11.50

DESSERT

Rhubarb Bakewell Tart
Caramelised almond raspberry sorbet
Marchesi Antinori: Vin Santo del Chianti Classico 2018 (Trebbiano / Malvasia) - Tuscany, Italy - 75ml £9.00

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