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.

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 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

Smoked Ham Hock Terrine (GIF)
Mustard mayo, capers & pea shoots

Primavera Spring Green Soup (VE)(GF)
Olive oil & pea shoots

MAIN COURSE

Hunter's Chicken (GIF)
French beans & baby carrots

Stuffed Courgette (VE)(GIF)
Bell pepper, chickpeas, tomato & rocket salad

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

Lamb Shoulder Croquettes (DF)
Fennel, apple remoulade & caper dressing
Casa Silva Reserva Teroir de Familia Colchagua Valley 2023 (Merlot) – Chile - 175ml £8.50

MAIN COURSE

Sea Bream Fillet
Mussel, saffron, white wine velouté, herb crushed new potato, samphire & spinach
Attis: 'Genio y Figura' Albariño 2024 - Rias Baxas, Spain - 175ml £11.50

DESSERT

Sticky Stout Pudding (VE)
Malva guiness sauce, coconut & vanilla ice cream
Marchesi Antinori: Vin Santo del Chianti Classico 2018 (Trebbiano / Malvasia) - Tuscany, Italy - 75ml £9.00

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