



DINING ROOM MENU

PRE STARTERS

Onion, Marmite & Truffled Beef Dripping with Grilled Potato Bread (DF)	£7
'Nduja & Parmesan Butter with Grilled Sourdough Bread	£7
Black Olive & Sun Blushed Tomato Tapenade with Ciabatta Crostini (VE)	£7
Marinated Sardines on Toast, Pickled Shallots & Capers (DF)	£9
Marco's Mother's Chilled Mussels, White Wine Dressing, Lemon, on Grilled Sourdough (DF)	£9

STARTERS

Basil & Lime Prawn Tian (GIF)	£14
Orange, black olives, tempura shiso leaf & coffee oil	
Sweetcorn Velouté (VE) (GIF)	£10
Charred baby corn, chilli oil, pickled red onion & coriander cress	
Fillet of Beef Carpaccio (GIF)	£15
Pickled walnut, parmesan shavings, rocket leaves & truffle vinaigrette	
Summer Vegetable Tart (VE)	£12
Caramelised onion purée, heritage tomatoes, courgettes, basil cress & rocket leaves	
Soufflé Arnold Bennet	£14
Smoked haddock, three cheese & herb sauce	

MAIN COURSE

Chicken & Apricot Ballotine (GIF)	£29
Chicken supreme with apricot & chicken stuffing, roasted carrot, rosemary & feta	
Poached Coley Fillet with Scallop & Chive Mousse	£32
Parsley velouté, hassleback potatoes & burnt lemon gel	
Wild Mushroom, Ricotta, Asparagus & Pea Tart (V)	£23
Pumpkin seeds, lemon gel & pea shoots	
Fillet of Cornish Sea Bream	£29
Chorizo & potato terrine, roasted baby fennel, beetroot purée & gazpacho caliente	
Roasted Fillet of Scottish Salmon (GIF)	£30
Tempura courgette flower, smoked salmon, spinach, saffron & caviar velouté	

*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

The National Liberal Club Grill (DF)	£34
3 oz sirloin steak, Cumberland sausage, lamb chop & kidney, calve's liver, pork belly, plum tomato, grilled mushroom & green sauce	
Kentish Lamb Chops (GIF)(DF)	£34
Green sauce, plum tomato & grilled mushroom	
Grilled Whole Cornish Plaice (GIF)	£29
Maître d'hotel butter, grilled lemon	
Chargrilled Tuna Loin Steak (DF)(GIF)	£29
Sun blushed tomato & black olive tapenade, rocket salad	
Grilled Aubergine (VE)(GIF)	£24
Chick pea & heritage tomato caponata & vegan pesto	

STEAKS

Chateaubriand for Two (DF)(GIF)	£80
All served with grilled mushroom, slow-roasted tomato, rocket leaves & choice of sauce.	
8oz Onglet Steak (DF)(GIF)	£28
10oz Sirloin Steak (DF)(GIF)	£37
Additional Sauces	£4
Green Sauce (VE)(GIF), Peppercorn Sauce (GIF), Bone Marrow Butter (GIF), Bearnaise (GIF), Maître D'hôtel Butter (GIF)	

SIDES

Chunky Chips (GIF)(VE), Skin on Fries (GIF)(VE), Club Salad (GIF)(VE)	£5
Bone Marrow & Butter Mashed Potato (GIF), Sautéed Spinach (GIF)	£6
Buttered Herb New potatoes (GIF), Rosemary & Orange Carrots (GIF)	
Sweet Potato Fries (VE),	£7
Caesar Salad, Parmesan & Sourdough Croutons	
Tender Stem Broccoli, Crispy Garlic & Lemon (VE)	
Heritage Tomato, Basil & Pickled Shallots (VE)(GIF)	£8

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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-Feuille	£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

Comte (UP)

A French creamy, nutty & fruity cheese, a firm crystalline texture, hay, spice & roasted nut notes

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

Key Vote

Vodka, Bumbu rum, Licor 43, fresh cream, lime

£15

Swing Vote

The Dalmore 12y, Licor 43, caramel syrup & fresh coffee

£17

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

25ml

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

Salmon & Spinach Tart

Mixed leaf salad

Courgette Soup (VE)(GIF)

Basil oil

MAIN COURSE

Pan Fried Seabass Fillet (DF)(GIF)

Creamy seaweed sauce & hispi cabbage

Grilled Aubergine (VE)(GIF)

Tofu cream, furikake & rocket salad

WINES

Reserve de Roquemolliere: Picpoul de Pinet 2024–Languedoc Roussillon

£26.5

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

£46

SIDES

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

£5

Bone Marrow & Butter Mashed Potato (GIF), Sautéed Spinach (GIF)

£6

Buttered Herb New potatoes (GIF), Rosemary & Orange Carrots (GIF)

Sweet Potato Fries (VE),

£7

Caesar Salad, Parmesan & Sourdough Croutons

Tender Stem Broccoli, Crispy Garlic & Lemon (VE)

Heritage Tomato, Basil & Pickled Shallots (VE)(GIF)

£8

MEMBER'S MENU WITH WINE SUGGESTIONS

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

STARTER

Confit Chicken Tarragon, Pistachio & Apricot Terrine (DF)

Apricot gel, cornichons, pickled shallots & sourdough toast

Club Claret: Maison Sichel Bordeaux AOC 2020 (Merlot / Cab. Sauv) – Bordeaux – 175ml £9.50

MAIN COURSE

Fillet of Cornish Sea Bream (GIF)

Crushed new potatoes, samphire, spinach with a Prosecco & caviar velouté

Wairu River Family Vineyards Sauvignon Blanc 2024 – Marlborough, New Zealand – 175ml £9.00

DESSERT

Gooseberry & Almond Tart

Bramley apple, vanilla purée & elderflower clotted cream

Marchesi Antinori: Vin Santo del Chianti Classico 2018 (Trebiano / Malvasia) – Tuscany, Italy – 75ml £9.00

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