BAR AFTERNOON MENU

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

Spiced Mango Hummus (VE) £8
Toasted black sesame seeds, pickled red onions, pitta bread

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

Greek Salad (GIF) (V) £15
Baby gem lettuce, red onion, black olives, feta cheese, cucumber, cherry tomatoes, oregano & red wine vinegar dressing

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 Sandwich £16
Smoked salmon, cream cheese & black pepper, served on malted thick cut loaf

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

Pear & Ginger Éclair £12
Glazed choux pastry, caramelised pear compote, stem ginger cremaux & pear purée

Coconut & Orange Posset (VE)(GIF) £12
Mandarin gel, charred orange segments & sesame crisp

CHEESE SELECTION

Choice of three for £13 or five for £18

Rougette (P)(V)
Rich, creamy & buttery with a bloomy rind, similar in style to a Brie but slightly fuller flavoured

Sparkenhoe Red Leicester (UP)(V)
Traditional unpasteurised Red Leicester from Leicestershire, nutty, caramelised, slightly sweet

Sage Derby (P)(V)
Mild Derby cheese marbled with sage, fresh, herbaceous notes with a smooth, creamy finish

Beaufort (UP)(V)
Alpine French cheese made from raw cow's milk, complex flavours of hazelnut, butter, mountain herbs & fruit

Gorgonzola Piccante (P)(V)
Strong blue cheese from Italy, sharp, spicy, tangy & creamy with a lingering finish

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