



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.*

(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.



FROM THE GRILL

The National Liberal Club Grill (DF)	£34
3 oz sirloin steak, Cumberland sausage, lamb chop & kidney, calves 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
Maitre 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), Maitre D'hotel 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	
Tenderstem 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	
Raspberry Eton Mess Éclair	£12
Raspberry mousse, meringue shards, Chantilly cream, raspberry gel & raspberries	
Pineapple Tarte Tatin (VE)	£10
Pink peppercorn & pineapple compote, coconut mousse & lime zest	
Strawberry & White Chocolate Cremeux	£12
Pickled strawberries, white chocolate feuilletine & strawberry consommé	
Lemon & Marshmallow Dome (GIF)	£11
Lemon curd center, honey & lemon yogurt, honey gel & honey tuille	
Pliable Chocolate Ganache (VE)(GIF)	£12
Chocolate soil, chocolate tuille, passionfruit pate de fruit, passionfruit gel & mango sorbet	
Choice of Ice Cream	£3 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	Tesauo: Recioto della Valpolicella 2020 (Corvina) – Veneto, Italy	£41
283	Sasuka: Tokaji Azu 5 Puttonyos 2019 (Furmint) – Hungary	£68.5
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 £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

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 2006 – 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 Apple Cart

Calvados, cointreau, apple liqueur, lemon juice

£15

Swing Vote

Glengoyne 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

Chicken Liver Parfait with Port Jelly

Ciabatta crostini

Tomato & Basil Soup (VE) (GIF)

Olive oil, basil cress

MAIN COURSES

Pan Fried Seabass (GIF)

Buttered spinach, pickled beetroot purée & feta crumble

Butternut Squash Risotto (VE) (GIF)

Pumpkin seeds

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

Tenderstem 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

Cured Haddock 'Kedgeree' (GIF)

Puffed wild rice, curry emulsion, pea purée, soft boiled quails egg, golden raisins

Ken Forrester: 'Old Vine Reserve' Chenin Blanc 2024 – Stellenbosch, South Africa (ENV) – 175ml £10.00

MAIN COURSE

Rolled Shin of Beef

Cauliflower cheese purée, buttered cabbage, crispy kale, potato & swede terrine, chive jus

Malbec 'Altosur Finca Sopenia – Tupungato, Argentina 2024 – 175ml £10.00

DESSERT

Baked Vanilla Cheesecake

Blackberry compote, chantilly cream, almond brittle

Colheita Port 2004 – Offley, Portugal – 75ml £8.00

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