DINING ROOM MENU

PRE STARTERS

Onion, Marmite & Truffled Beef Dripping with Grilled Potato Bread (DF)	£7
Gruyère Gougères, Black Truffle Béchamel Topped with Swiss Cheese	£9
Blistered Padron Peppers, Maldon Sea Salt & Crispy Garlic (VE) (GIF)	£8
Focaccia Bread with Anchovy, Chilli & Honey Butter	£7

STARTERS

Soufflé Arnold Bennet £14
Smoked haddock, three cheese & herb sauce

Game Pâté de Campagne £12
Port gel, celeriac remoulade & watercress

Chili & Lime Cured Mackerel £14
Sesame seed tuile, cucumber, wasabi mackerel rillette, pickled carrot & daikon, keta caviar & micro cress salad

Compression of English Beetroot (GIF)(VE) £13
Carrot gel, compressed celery & walnut croquante with an amaranth salad

Roasted Parsnip Velouté (VE) £10
Charred pear, hazelnut, chive oil & parsnip ribbons

MAIN COURSES

Crispy Pork Belly £29
Romesco sauce, sweetcorn purée, tender stem broccoli, pardon peppers, chorizo & sherry vinegar infused jus

Wild Hart Venison Haunch (GIF) £34
Pickled walnut ketchup, hash brown chips, cauliflower purée, spinach & red wine jus

Wood Pigeon Breast with Date & Thyme Stuffing £32
Heritage carrot, celeriac purée, pickled blackberry & Madeira jus

Roast Fillet of Pollock (GIF) £30
Beetroot purée, apple, turnip & golden beetroot fricassée, cavolo nero crisps

Potato Gnocchi (V) £27
Gorgonzola velouté, Lyonnaise onion, crispy shallots, radicchio, wild mushrooms & crispy sage

Roasted Red Kuri Squash (VE) £25
Pumpkin purée, roasted beetroot & rosemary pearl barely & pickled shallots

Roasted Celeriac & Miso Risotto (VE) £25
Romanesco, celeriac & chive dressing

Add Fillet of Scottish Salmon £33

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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FROM THE GRILL

The National Liberal Club Grill (DF) £34
3 oz sirloin steak, Cumberland sausage, lamb chop & kidney, calves liver, plum tomato, grilled mushroom & rocket salad

Kentish Lamb Chops (GIF)(DF) £34
Green sauce, plum tomato & grilled mushroom

Grilled Whole Cornish Plaice (GIF) £29
Maître d'hotel butter, grilled lemon

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
Salsa Verde (DF)(GIF)
Peppercorn Sauce (GIF)
Bearnaise (GIF)
Maître d'hôtel Butter (GIF)

SIDES

Chunky Chips (GIF)(VE) £6
Skin on Fries (GIF)(VE)
Club Salad (GIF)(VE)
Mashed Potato (GIF)
Sautéed Spinach (GIF)
Roasted Leeks with Blue Cheese Gratin (V)

Sweet Potato Fries (VE) £7
Swiss Chard, Crispy Garlic & Lemon (VE) (GIF)
Roasted Hispi Cabbage Wedge Pickled Walnut Ketchup (VE)(GIF)
Butternut Squash, Molasses Glaze & Red Onion (VE)(GIF)

Caesar Salad, Parmesan & Sourdough Croutons £8

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DESSERTS

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

Tiramisu Panna Cotta £12
Marscapone panna cotta, espresso & marsala gel, jaconde sponge, coffee cremeaux & chocolate shavings

Apple Tart Tatin (VE) £11
Caramelised apples, cinnamon & anise poached raisins, served with a plant based vanilla cream sauce

Warm Blueberry Frangipane Tart £10
Blueberry compote, hung honey Greek yogurt & honeycomb

Coconut & Orange Posset (VE)(GIF) £11
Mandarin gel, charred orange segments & sesame crisp

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

Nutmeg Crème Brulée (GIF) £11
Spiced plum compote, candied chestnuts & roasted plums

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
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) £9
Rarebit sourdough & Club chutney

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
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 £15
Calvados, cointreau, apple liqueur, lemon juice

Swing Vote £17
Glengoyne 12y, Licor 43, caramel syrup & fresh coffee

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

Country Pork Terrine
Cornichons & club chutney

Celeriac & Miso Soup (VE)
Crispy garlic

MAIN COURSES

Breaded Fish Cakes
Poached hens egg & hollandaise sauce

Cauliflower Steak (VE)(GIF)
Romesco sauce & rocket salad

WINES

Reserve de Roquemoliere: 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) Mashed Potato (GIF) Sautéed Spinach (GIF) Roasted Leeks with Blue Cheese Gratin (V)	£6
Sweet Potato Fries (VE) Swiss Chard, Crispy Garlic & Lemon (VE) (GIF) Roasted Hispi Cabbage Wedge Pickled Walnut Ketchup (VE)(GIF) Butternut Squash, Molasses Glaze & Red Onion (VE)(GIF)	£7
Caesar Salad, Parmesan & Sourdough Croutons	£8

MEMBER'S MENU WITH WINE SUGGESTIONS

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

STARTER

Chicken & Thyme Terrine
Verjus gel, thyme oil, sourdough croûte, frisée lettuce
Sharpham: Dart Valley Reserve 2023 Madeleine Angevine, Pinot Blanc - Devon, England - 175ml £12

MAIN COURSE

Duo of Cod
Pan seared cod loin, crispy cods cheek, chorizo, basil emulsion, cherry tomato jam, spinach & green oil
Maison Les Alexandrins: Viognier 2024 – Rhône (ENV) - 175ml £7.50

DESSERT

Apple Panacotta
Blackberry compote, caramelised apple, ginger crumble
Taylor's: Port Bottle Vinatage Port - Douro, Portugal - 75ml £6.50

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