

# Club Menu

## Starter

Gazpacho with tomatoes, red pepper, strawberries, rosemary croutons, guanciale **CY, SD, G** 7

Heritage beetroot, watermelon, rocket, mint, goat's cheese and aged balsamic **MK, SD** 10

Isle of Wight tomatoes, burrata di Puglia, wild garlic & basil pesto **MK** 12

Crispy beef short rib, grapefruit, mooli, chilli, spring onions, sesame seed, honey & hoisin sauce **CY, SS, S, SD, G** 14

Pan fried Scottish scallops, black garlic purée, crispy chicken skin, watercress, Amalfi lemon **M, MK, SD** 14

Yellowfin tuna tartare, spiced avocado, black pepper dressing, coconut bread crisp **SS, F, S, MK, SD, G** 14

## Main

N'duja marinated baby chicken, burnt lemon, watercress, radish & cucumber salad **CY, SD, G** 18

Pan-fried sea bream fillet, peperonata, chili, sardine & sherry vinegar dressing **F, CY, MK, MD, SD** 18

Linguine, Cornish seafood, mullet bottarga, courgettes, Datterini tomatoes, chilli **F, C, M, MK, SD, G** 18

Spanish octopus, confit saffron potatoes, sea vegetables, cherry tomato sauce **M, CY, MK, SD, G** 20

Roasted lamb rump, pea purée, broad beans, Jersey Royals, courgettes, lamb sauce **MK, CY, SD, G** 22

Steamed halibut, esepette, cuttlefish ragu stuffed courgette flower, lobster bisque sauce **M, C, F, MK, CY, SD** 28

Dover sole 16oz grilled or meunière **F, E, MK, MD, SD, G** 42

Steak frites, garlic butter, rocket & watercress salad **MK, CY, SD, G** 24

Dry-aged Hereford Ribeye steak (400g), Bearnaise / green peppercorn sauce **E, MK, CY, MD, SD, G** 36

## Vegetarian / Vegan

Wild mushroom, peas & summer truffle risotto, Parmigiano Reggiano **MK, CY, SD** 18

Superfood salad, purple sprouting broccoli, baby gem, quinoa, bulgur wheat, avocado, courgettes, crispy rice, crème fraîche dressing **MK, SD, G** 12/18

Grilled halloumi, broccoli hummus, fennel, endive, cucumber, orange, pine nuts **MK, SD, G** 18

## Side 5 each

Greek salad - tomato, cucumber, red onion, pepper, oregano, olives, feta **MK, SD**

Green beans, confit shallots, aged parmesan **MK**

Spinach (steamed, buttered **MK**, creamed **MK**)

Hand-cut chips **SD, G**

Truffle mash potato **MK, SD**

Heritage tomato & shallot salad **SD**

Allergens: Peanuts (P), Nuts (N), Molluscs (M), Sesame Seeds (SS), Crustaceans (C), Fish (F), Eggs (E), Soybeans (S), Milk (MK), Celery (CY), Mustard (MD), Sulphur Dioxide (SD), Lupin (L), Gluten (G) [May Contain](#)

Before you order, please inform our staff if you have any food allergies.

Prices inclusive of VAT at 20%. A discretionary service charge of 12.5% will be added to your bill.

