

## DINNER MENU

6 P M - 9 P M

## NIBBLES

WARM SOURDOUGH BREAD & SALTED BUTTER (V)	£8
NOCELLARA OLIVES (VE) (GF)	£6
ROASTED NUTS (VE) (DF)	£6
S T A R T E R S	
SPRING VEGETABLE MINESTRONE	£9
CHEDDAR CHEESE SOUFFLÉ PARMESAN SAUCE	£10
SEVERN & WYE SMOKED SALMON SAUCE GRIBICHE, FINE HERB, GRANARY BREAD	£17
CRAYFISH & BROWN SHRIMP COCKTAIL	£17
WARM SCOTCH EGG POMMERY GRAIN MUSTARD MAYONNAISE	£16
KING PRAWNS GARLIC & CHILLI BUTTER, CRUSTY BREAD	£17
MAINS	
LOCH DUART SALMON (GF) BUTTERBEAN & CHORIZO CASSOULET, TENDERSTEM BROCCOLI	£2
THE CLUBHOUSE BURGER CHEESE, BACON, SKINNY FRIES & RELISH	£2.
TOULOUSE SAUSAGE MASHED POTATO, ONION GRAVY, GREENS	£2.
BEER BATTERED HADDOCK MUSHY PEAS, TRIPLE-COOKED CHIPS & TARTARE SAUCE	£2.
RISOTTO MILANESE OF SPRING VEGETABLES (VE)	€2
LEMON SOLE MEUNIÈRE (GF) CAPER, LEMON, PARSLEY, BROWN BUTTER & NEW POTATOES	£4.



## FROM THE GRILL

OUR STEAKS ARE 65-DAY SALT-CHAMBER-AGED SHORTHORN FROM R&J YORKSHIRE, COOKED OVER CHARCOAL IN A BERTHA OVEN.

80Z 65 DAY SALT-AGED SIRLOIN STEAK 80Z 65 DAY SALT-AGED RIBEYE STEAK 80Z FILLET STEAK PORK TOMAHAWK		£40 £45 £55 £28
SAUCE		
PEPPERCORN SAUCE BEARNAISE SAUCE CAFÉ DE PARIS BUTTER		£5 £4.50 £4.50
SIDES		
FRENCH FRIES TRIPLE COOKED CHIPS TWO FRIED EGGS POTATO DAUPHINOISE BUTTERED NEW POTATOES MAC & CHEESE GREEN SALAD, POMEGRANATE & SESAME	EDRESSING	£5.50 £7 £4 £7 £5.50 £7 £5

## DESSERTS

CHOCOLATE MOUSSE BLACKCURRANT COMPOTE	£11
RASPBERRY TRIFLE	£11
STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	£9
APPLE CRUMBLE CINNAMON ICE CREAM	£11
TIRAMISU	£12
SELECTION OF 5 ENGLISH CHEESES QUINCE, TRUFFLE HONEY, CHUTNEY & CRACKERS	£20