



## **S T A R T E R S**

### **Chesil Smoked Haddock and Spring Vegetable Chowder**

Spring vegetable soup with heritage potatoes, Chesil smoked haddock and wild garlic sauce

### **Wye Valley Asparagus Hollandaise**

Grilled Wye Valley asparagus with a poached hens egg and hollandaise sauce

### **Fowey Mussels**

Steamed Fowey mussels in a Thai broth with chilli, spring onion and coriander

### **Ham Hock and Purple Sprouting Broccoli Salad**

Warm salad of ham hock and purple sprouting broccoli with soured red onions, croutons and a mustard dressing

### **Crab Arancini**

Crispy brown crab arancini with lemon mayonnaise, white crab and seashore vegetables

## **M A I N S**

### **Club House Fish & Chips**

Crispy battered hake served with rustic cut chips, minted mushy peas and tartare sauce

### **Spring Fish and Shellfish Stew**

Tender pieces of fish, shellfish and spring vegetables simmered in a fish broth with wild garlic pesto and Club House bread

### **Spring Vegetable Rigatoni (V)**

La Tua fresh rigatoni pasta with spring vegetables, ricotta, pumpkin seed pesto and Berkswell cheese

### **Grilled Blue Lobster (Half or Whole)**

Half or whole grilled lobster served with wild garlic butter seashore vegetables and rustic cut chips

### **Cornish Cod Fillet**

Pan seared cod fillet with creamed sea beet and Wye Valley asparagus

### **Cornish Ray Wing**

Poached ray wing stuffed with white crab and tarragon and a spring pea and leek velouté

### **Lamb Rack**

Grilled lamb rack with minted heritage potatoes, spring greens, red wine jus and green sauce

### **Sirloin Steak**

Grilled 10oz sirloin steak with rustic cut chips, salt and vinegar onion rings, bearnaise sauce and a watercress salad

Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.

## **S I D E S**

**Rustic Cut Chips**  
**Heritage Potatoes with Chorizo**  
**and Capers**

**Spring Onion and Green Sauce**  
**Potato Salad**  
**Tamarisk Farm Salad**  
**Buttered Spring Vegetables**

## **D E S S E R T S**

**Rhubarb and Buttermilk Pannacotta**  
Buttermilk pannacotta with poached rhubarb and shortbread

**Chocolate Mousse**  
Smooth chocolate mousse with caramelised banana, caramel sauce and hazelnut brittle

**Lemon Meringue Tart**  
Tangy lemon tart topped with scorched Italian meringue

**Selection of Ice Creams & Sorbets**  
Please ask for flavours  
2.25 a scoop or 6.25 for 3 scoops

**Farmhouse Cheese**  
**7.25 each or 9.25 for 3**  
White Lake Pave Cobble, Cornish Gouda and Bath Blue  
all accompanied with crackers and apple chutney