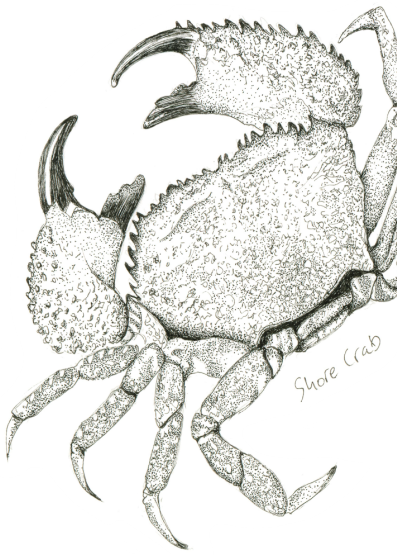
THE
CLUB HOUSE



SAMPLE MENU

It's That Friday Feeling

3 Course Menu £55.00 for 2 People

(Includes a glass of house red, white or rose wine per person)

Marinated Olives 3.00/5.50
Homemade Focaccia 2.95
Popcorn Cockles 3.95

Starters

Seared Scallops
Seared scallops with a roasted red pepper and sun-blushed tomato puree, balsamic marinated Isle of Wight tomatoes, watercress and fresh truffle

Smoked Duck
Chesil Smokery smoked duck breast and Tamarisk Farm salad with grilled pear, toasted walnuts and red wine vinaigrette

Roasted Heritage Tomato and Basil Soup
Heritage tomatoes roasted in olive oil and herbs blended down with fresh basil, finished with fresh double cream and truffle oil

Mains

Club House Fish & Chips
Crispy battered hake served with rustic cut chips, minted mushy peas and tartare sauce

Cornish Sardines
Whole Cornish sardines grilled in garlic butter with a kale and basil pesto, Tamarisk Farm salad

Lamb Shank Curry
Marinated lamb shanks slowly roasted and then picked into a mild tomato-based curry sauce with fluffy seasoned rice finished with a poppadum and mango chutney

Gnocchi and Isle of Wight Tomatoes
La Tua beetroot gnocchi with blistered Isle of Wight tomatoes, chargrilled artichokes, basil, fresh summer truffles, Old Winchester cheese and truffle oil

Sides (all at 4.50)

Rustic Cut Chips
Heritage Potatoes with Chorizo Tamarisk Farm Salad
Heritage Tomato and Lovage Salad

Desserts

Chocolate Mousse
A dark chocolate mousse with Madeleine cake, kirsch-soaked cherries with a red wine syrup

Lemon Posset
Lemon posset with macerated strawberries and shortbread biscuit

Peach Melba
Roasted peach, with a fresh raspberry coulis, Chantilly cream, vanilla ice cream and toasted almonds

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.