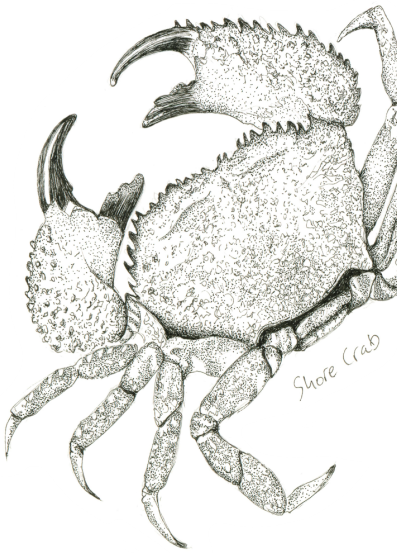
THE
CLUB HOUSE



Sunday Roast

NIBBLES
Marinated Olives 3.00/5.50
Homemade Focaccia 2.95

STARTERS

Beef Carpaccio
Beef fillet rolled with mustard and herbs thinly sliced with horseradish crème fraiche, candied radishes, baby capers, rocket, micro herbs and Old Winchester cheese

Smoked Chicken
Chesil Smokery smoked chicken breast with Tamarisk Farm herbs, fresh mango, lime and mint, toasted ground almonds and watercress

Garden Pea and Fresh Mint Soup
Garden peas and root vegetables blended down in stock with fresh mint finished with white truffle oil

Crayfish, Orange and Pine Nut Salad
Crayfish tails, orange segments and toasted pine nuts tossed through Tamarisk Farm salad with lilliput capers

MAINS

Braised Beef Short Ribs
Beef short ribs braised in red wine and beef stock, with goose fat roasted Maris Piper potatoes, braised red cabbage, sauteed kale, green cabbage, honey roasted carrots and parsnips and homemade Yorkshire pudding with a rich red wine gravy

Local Roasted Chicken
Chicken on the bone, roasted in thyme, rosemary and lemon, with goose fat roasted Maris Piper potatoes, braised red cabbage, sauteed kale, green cabbage, honey roasted carrots and parsnips and homemade Yorkshire pudding with a rich red wine gravy

Cornish Wild Bass
Oven roasted bass with Cornish new potatoes, spinach and sun-blushed tomatoes with fresh watercress

Wild Mushroom Risotto
Arborio Rice cooked in white wine and butter with pan roasted wild mushrooms, fresh truffle and truffle oil

Fish and Chips or Gnocchi available on request

Enjoy a glass of wine with your roast! Our recommendations are:
175ml Glass of – Altos de Baroja, Rioja Joven, Spain 7.50

(Ideal with beef ribs and risotto)

175ml Glass of – 2020 Terra de Ole, Picpoul de Pinet, Languedoc, France 7.75

(Ideal with bass and roasted chicken)

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.

D E S S E R T S

Chocolate Fondant
A dark chocolate fondant with salted caramel sauce and vanilla ice cream

Lemon Tart
Lemon tart served with lemon mousse, candied lemon and blackberry sauce

Crumble
Granny Smith and local blackberry crumble with a brandy crème anglaise

Chocolate Brownie
A triple chocolate brownie with chocolate soil and sugar shards with a caramel sauce

Selection of Ice Creams & Sorbets
Ice creams: vanilla, chocolate, strawberry, honeycomb

Sorbets: mango, strawberry, raspberry, passionfruit
2.95 a scoop or 7.95 for 3 scoops

Farmhouse Cheese (additional £2)
White Lake Pave Cobble, Cornish Gouda and Bath Blue
all accompanied with crackers and apple chutney

S u n d a y R o a s t
Only main course £12.50
2 courses for £21.50
2 Sunday roasts £25
3 courses for £27.50

D E S S E R T W I N E

75ml Glass of – 2016, Immortelle Rivesaltes Grenat 7.00

(Ideal with Chocolate)

75ml Glass of – 2017 Eradus Stickey Mickey, New Zealand 6.50

75ml Glass of – 2017, Corney and Barrow Select Sauternes 6.50

(Ideal with Fruit-based desserts and Cheese)

50ml Glass of Kingston Black 5.50 (Just on its own)

75 ml Glass of Corney and Barrow Select 20 year old Tawny Port 7.95

75 ml Warre's Otima 10 year old Tawny Port 6.95

75ml Taylor's 10 year old Tawny Port 6.95

75 ml of Croft's 2013 Late Bottled Vintage Port 6.50

75 ml of Croft's Fine Ruby Port 5.95

(Ideal with Cheese)

Coffee and Petit Fours 5.50

Extra portion 1.00/each

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.