



LUNCH MENU

MONDAY 11th to FRIDAY 15th NOVEMBER 2024

ROAST OF THE DAY

MONDAY: Roast Maize fed Chicken with Bread Sauce and Bacon £18.50

TUESDAY: Roasted Leg of Lamb with Minted Poached Pears £23.50

WEDNESDAY: Roast Sirloin of Beef with Yorkshire Pudding £28.50

THURSDAY: Honey Roasted Ham with Parsley Sauce £18.50

FRIDAY: Battered Fish of the Day £19.50

STARTERS

Cream of Mushroom and Truffle Soup	£6.00
1832 Cured Smoked Salmon with Fine Capers and Shallots	£14.00
Fried Soft-Shell Crab with Spiced Mango Salad	£12.00
Ballotine of Pheasant Fig Chutney and Toasted Walnut Bread	£17.00
Avocado Pear with Prawns and Marie Rose	£13.50
Avocado Pear with Ravigote Dressing	£8.50
Club Pâté	£7.50
Club Potted Shrimps Served Warmed or Chilled	£13.50
Club Prawn Cocktail	£14.00
Bread Crumbed Scampi with Citrus Mayonnaise	£14.00

EPICURIAN KINGS CAVIAR TASTING (suitable for 6) £200

Beluga Oscietra, Golden Oscietra and Platinum (120g in total)
served with traditional accompaniments

MAIN COURSES

Grilled Tuna, Caponata and Shaved Fennel	£24.00
Cauliflower Steak "Armano" Roasted Vegetable Puree, Yogurt Pesto (V)	£18.00
Gloucester Old Spot Bath Chaps, Savoy Cabbage and Cider Sauce	£20.00
Roast French Partridge with Blackberries and traditional accompaniments	£22.00
Fillets of Dover Sole, Grilled, Bread Crumbed or Meunière (per fillet)	£18.50
Calves' Liver and Bacon with Caramelised Onions	£24.00
Club Veal Holstein	£32.00
Venison Sausages, Hen of The Woods and Red Onion Gravy	£18.00
Bread Crumbed Scampi with Citrus Mayonnaise	£28.00

THE JOSPER CHARCOAL GRILL

Baked Hake, Chorizo, Capers and Romesco Sauce	£24.00
Ribeye Steak with Peppercorn Sauce	£32.00
Treacle Marinated Bavette Steak with Chimichurri Sauce	£24.00
Lamb Cutlets with Salsa Verde	£30.00
Veal Paillard with Roasted Lemon	£30.00

VEGETABLES

New Potatoes	£5.00	Creamed Swede	£5.00
Hand cut or skinny Chips	£5.00	Spinach	£5.00
Garden Peas	£5.00	French Beans	£5.00
Creamed Potatoes	£5.00		£5.00
Roast Potatoes are served on Monday, Tuesday and Wednesday only			£5.00
Salads: Green; Mixed; Beetroot, Apple and Crème Fraiche;			£5.00
Tomato; Pea and Shallot			

*If you have any allergies or intolerances, please let the waiting staff know.
Gluten free bread and biscuits are available on request.*

Guest charge: £5.00