



LUNCH MENU
MONDAY 13th to FRIDAY 17th JANUARY 2025
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

Spiced Root Vegetable Soup with a Cheese and Onion Scone	£7.00
1832 Cured Smoked Salmon with Fine Capers and Shallots	£14.50
Fried Soft-Shell Crab with Spiced Mango Salad	£12.50
Smoked Ham Hock and Foie Gras Terrine with Club Plum Cheese	£13.00
Avocado Pear with Prawns and Marie Rose	£14.00
Avocado Pear with Ravigote Dressing	£9.50
Club Pâté	£8.50
Club Potted Shrimps Served Warmed or Chilled	£14.00
Club Prawn Cocktail	£14.50
Bread Crumbed Scampi with Citrus Mayonnaise	£14.50

MAIN COURSES

Poached Halibut, Shellfish Bisque and Sea Greens	£34.00
Saag Panner with Basmati Rice (V)	£19.00
Breast of Pheasant, Chestnuts Puree, Cranberries and Charred Baby Gem	£23.00
Fillets of Dover Sole, Grilled, Bread Crumbed or Meunière (per fillet)	£18.50
Calves' Liver and Bacon with Caramelised Onions	£26.00
Club Veal Holstein	£32.00
Bread Crumbed Scampi with Citrus Mayonnaise	£29.00
Loin and Ragout of Goat, Ruby Beets, Watercress Emulsion	£27.00

SEASONAL GAME (All Served with Traditional Accompaniments)

Roasted Woodcock	£30.00
French Partridge	£20.00
Venison Sausages, Hen of The Woods and Red Onion Gravy	£18.00

THE JOSPER CHARCOAL GRILL

Cornish Seabass, Celeriac Puree, Chicory and Caviar Velouté	£25.00
Hereford Sirloin Steak, on the Bone, with Bone Marrow Butter	£33.00
Treacle Marinated Bavette Steak with Chimichurri Sauce	£24.00
Lamb Cutlets with Mint and Shallot Butter	£29.00
Veal Paillard with Roasted Lemon	£30.00

VEGETABLES

New Potatoes	£5.50	Braised Red Cabbage	£5.50
Hand cut or skinny Chips	£5.50	Spinach	£5.50
Garden Peas	£5.50	French Beans	£5.50
Creamed Potatoes	£5.50		£5.50
Roast Potatoes are served on Monday, Tuesday and Wednesday only			
Salads: Green; Mixed; Beetroot, Apple and Crème Fraiche;			
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