

LUNCH MENU MONDAY 2nd to FRIDAY 6th DECEMBER 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

Spicey Butternut Squash So	up		£6.00
1832 Cured Smoked Salmon	£14.00		
Fried Soft-Shell Crab with S	£12.00		
Ham Hock Terrine with Clu	£10.50		
Avocado Pear with Prawns	£13.50		
Avocado Pear with Ravigote	£8.50		
Club Pâté			£7.50
Club Potted Shrimps Served	£13.50		
Club Prawn Cocktail	£14.00		
Bread Crumbed Scampi with	h Citrus Mayoni	naise	£14.00
MAIN COURSES			
Poached Halibut, Shellfish I	£32.00		
Tomato and Mozzarella Tor	£18.00		
Confit Leg of Duck, Fregola	£22.00		
Fillets of Dover Sole, Grille	£18.50		
Calves' Liver and Bacon wi	£24.00		
Club Veal Holstein	£32.00		
Bread Crumbed Scampi with	h Citrus Mayoni	naise	£28.00
SEASONAL GAME (AI	l Served with T	raditional Accompaniments)
Roasted Woodcock	£38.00		
French Partridge	£22.00		
Venison Sausages, Hen of T	£18.00		
THE JOSPER CHARC	OAL GRILL		
Baked Hake, Chorizo, Cape	£24.00		
Hereford Sirloin Steak, on the Bone, with Bone Marrow Butter			£32.00
Treacle Marinated Bayette Steak with Chimichurri Sauce			£24.00
Lamb Cutlets with Mint and Shallot Butter			£28.00
Veal Paillard with Roasted Lemon			£30.00
VECETADIES			
VEGETABLES			
New Potatoes	£5.00	Brussels Sprouts	£5.00

New Potatoes	£5.00	Brussels Sprouts	£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