

# THE CLUBHOUSE

## BAR & GRILL

### STARTERS

- Pil Pil Prawns** (GF,DF)..... **£14.00**  
*Tiger Prawns, Tomato, Chilli and Black Garlic*
- Fresh Oysters** (GF,DF)  
*Shallot Vinaigrette, Tabasco and Lemon*
- 3**..... **£11.25**
- 6**..... **£19.50**
- 12**..... **£35.00**
- Pan Fried Scallops** (GFO,DFO)..... **£17.50**  
*Crispy Pancetta, Black Pudding, Garlic Butter*
- Baked Camembert to Share** (GFO)..... **£16.00**  
*Homemade Onion Jam and Cranberry Toast*
- Moules Marinière** (GF,DFO)..... **£13.00**  
*With French Fries*
- Muhammara** (N, DF, GFO)..... **£9.95**  
*Roasted Red Pepper & Walnut Dip served with Khobez Bread*
- Confit Duck Croquet**..... **£12.50**  
*Served with Soy & Piquillo Pepper Coulis*
- Chicken Liver and Cognac Parfait** (GFO)..... **£11.50**  
*With Melba Toast and Fig Chutney*
- The Club House Prawn & Crayfish Cocktail** (GFO)..... **£11.50**  
*With Brown Bread and Butter*
- Burrata Di Puglia** (GF)..... **£9.50**  
*With Heirloom Tomato Snow, Balsamic Caviar, Crispy Basil*
- Buffalo Tomato and Feta Salad** (GF)..... **£10.50**  
*Black Olives, Cucumber, Red Onions and Mint*

### THE GRILL

At the heart of the Clubhouse, our Grill showcases the finest cuts and bold ingredients – from dry-aged steak to whole lobster – all flame-grilled on our Robata for unmistakable depth and character.

- 32oz Tomahawk Steak** (GF,DFO)..... **£82.50**
- 28 Day Dry Aged 10oz Ribeye** (GF,DFO)..... **£28.00**
- 8oz Fillet Steak** (GF,DFO)..... **£37.50**
- 16oz Châteaubriand** (GF,DFO)..... **£79.50**
- Surf and Turf** (GF,DFO)..... **£62.50**  
*With 8oz Fillet Steak and Half Buttered Lobster*
- The Club House Signature Burger** (GFO,DFO)..... **£22.00**  
*BBQ Beef Brisket, Swiss Cheese, Onion Rings and Homemade Relish*
- Whole Lobster** (DFO,GF)..... **£55.00**
- Trio of Harissa Lamb Chops** (GF,DF)..... **£25.50**
- Beyond Meat Vegan Burger** (VE, GFO)..... **£15.50**
- Sauces**..... **£3.95**  
*Peppercorn, BBQ, Béarnaise, Chimichurri, Blue Cheese, Garlic Butter*

*\*All served with a side of your choice & grilled vine tomato*

### MAIN COURSE

- Whipped Goats Cheese and Beetroot Salad** (GF)..... **£14.50**  
*Red Onion, Oregano, Blakeney Leaf and Pink Peppercorn*
- Summer Meadow Risotto** (GF,V)..... **£16.00**  
*Asparagus, Broad Bean, Petit Pois, Parmesan & Wild Garlic*
- Garlic and Lime Roasted Half Chicken** (GF,DF)..... **£17.50**
- Halibut Steak** (DFO,GFO)..... **£44.50**  
*Black Rice and Tenderstem Broccoli*
- Chicken Parmigiana**..... **£18.50**  
*With Tomato and Olive Sauce, Parmesan Snow*
- 5 Spice Pork Belly** (DF)..... **£18.95**  
*Asian Slaw & Pak Choi*
- Aubergine Milanese** (VE)..... **£16.50**  
*Tomato Sofrito, Courgette and Red Pepper Dressing*

Please inform your server of any allergies or dietary requirements before ordering. While every effort is made to accommodate dietary needs, all dishes are prepared in a kitchen that handles allergens, and we cannot guarantee the absence of trace ingredients

GF - Gluten Free / GFO - Gluten Free Option Available / DF - Dairy Free / DFO - Dairy Free Option Available  
V - Vegetarian / VE - Vegan/ VEO - Vegan Option Available / N - Contains Nuts

### SIDES

- Truffle Parmesan Fries** (GFO)..... **£5.50**
- Mac and Cheese** (V)..... **£4.95**
- Triple Cooked Chips** (GFO,DF)..... **£4.95**
- Chilli Tender Stem Broccoli** (GF,DF)..... **£5.50**
- Beer Battered Onion Rings**..... **£4.50**
- Padron Peppers** (GF,DF)..... **£4.50**

### DESSERT

- Apple Tarte Tatin**..... **£8.95**  
*Homemade Vanilla Ice Cream*
- Key Lime Pie**..... **£8.95**  
*With Raspberry Sorbet*
- Cheese & Bread Platter** (GFO)..... **£15.50**
- Chocolate Delice** (N)..... **£8.95**  
*With Hazelnut Praline..*
- Vanilla & Macha Tea Tiramisu**..... **£8.95**
- Cheese Board** (GFO)..... **£15.50**
- Tiramisu**..... **£8.95**
- Affogato** (DF)..... **£5.50**

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Looking for something special; our team would love to host your next event.  
From Birthdays to Business lunches and Weddings to Corporate events we are here for you.  
Ask us about Private Dining, Terrace Events, Golf Days and Spa Packages.

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