



THE CLUBHOUSE

BAR & GRILL

2 course at £37.50 or 3 courses at £44.50

STARTERS

Oak Smoked Salmon (GF,DF)
Passion fruit dressing

Buffalo Mozzarella (GFO)
Heritage tomato, basil oil, balsamic glaze

Chicken and Brandy Parfait (GFO)
Fig chutney, cranberry and mixed seed cracker

Wild Mushroom Arancini (GFO, DFO)
Parmesan snow, truffle mayonnaise

Prawn and Crayfish Cocktail (GFO, DFO)
Marie rose sauce, avocado, cos lettuce served with brown bread and butter

MAINS

28 Day Aged Beef Sirloin (GFO, DFO)
(served medium rare with horseradish cream)

½ Thyme and Lemon Roasted Chicken (DFO, GFO)

Maple Glazed Roasted Pork Loin (DFO, GFO)
Onion and sage stuffing, crackling and apple sauce (DFO, GFO)

Roasted Vegetables and Mixed Seed Tart (DFO)

All served with

*Goose Fat Roasted Potato (GF) • Tender Stem Broccoli (GF) • Cauliflower Cheese • Baby Carrots (GF)
Homemade Yorkshire Pudding • Red Wine Gravy (GF) • Carrot and Swede Mash (GF)*

Additional sides at £4.95

DESSERTS

The Club Sundae
Madagascar vanilla ice cream, double chocolate ice cream, chocolate sauce, whipped cream, chocolate brownie bites and Maltesers

Hazelnut Praline

Classic Tiramisu
with espresso shot

2 Cheese Board
Chutney and crackers

Apple Tarte Tatin

Madagascar Vanilla Ice Cream

Chocolate Delice
With Hazelnut Praline..

Petit Fours and Coffee £5.50

Please inform us of any allergies ahead of arrival. Allergen information is available upon request. Some of our dishes may contain nuts. We do not use genetically modified food products and use organic/free-range products where possible. All prices include VAT.

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

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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.

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.

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