

THE CLUBHOUSE

SUNDAY LUNCH

TWO COURSES 35 | THREE COURSES 39.50

MIMOSA	14
BLOODY MARY	14
FRENCH 75	14

Freshly Shucked Oysters
(6) / (12)
22 | 40

CHAMPAGNE PIAFF	
Brut	Rosé
21 125ml	25 125ml
105 Bottle	120 Bottle

STARTERS

Twice Baked Cheese Soufflé
Stilton, walnuts, cider, cream sauce

Heritage Tomato Salad
Burrata, focaccia, basil

Duck Liver Mousse
Apple chutney, brioche

Prawn Cocktail
*Atlantic prawns, iceberg lettuce,
marie rose*

MAIN COURSES

Sirloin Roast Beef
*35-day aged Yorkshire sirloin beef,
dripping potatoes, roast carrots, hispi cabbage,
Yorkshire pudding, cauliflower cheese & horseradish cream*

Slow Roast Belly of Pork
*Dripping potatoes, roast carrots, hispi cabbage,
Yorkshire pudding, cauliflower cheese & apple sauce*

North Sea Cod
Piperade & saffron aioli

Risotto
Walled Garden vegetables

DESSERTS

Baked Alaska for Two

Selection of Five English Cheeses
Chutney & crackers
5 SUPPLEMENT

Tiramisu

IRISH COFFEE
15

Please notify your server of any food allergies, intolerances, or dietary requirements before placing your order.
Many of our dishes can be adapted. All prices are inclusive of VAT. A discretionary 10% service charge will be added to your bill.