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 21 | 125ml 105 | Bottle
Rosé 25 | 125ml 120 | Bottle

STARTERS

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

Prawn Cocktail
Atlantic prawns, iceberg lettuce, Marie Rose

Duck Liver Mousse
Apple chutney, brioche

Spring Pea Soup
Petits pois à la Française, pancetta, croutons

MAIN COURSES

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

Roast Leg of Lamb
Dripping potatoes, roast carrots, hispi cabbage, Yorkshire pudding, cauliflower cheese & mint sauce

Fish & Chips
Beer-battered local fish, chunky chips, tartare sauce & mushy peas

Lentil Jalfrezi Pie (VG)
Chunky chips

DESSERTS

New York Cheesecake
Blueberry compote

Tropical Baked Alaska
For two

Selection of 3 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.