

Members' Dining Room

Starters

Soup of the day

£2.37

Heritage tomato and mozzarella salad with basil oil
and black olive crumb (V) (GF)

£3.59

Pressed gammon and leek terrine with pickled white cabbage,
green peppercorn mayo and sourdough toast*

£2.84

Traditional prawn cocktail with gem lettuce and brown bread and butter

£2.84

Mains

Chargrilled rib eye steak with thick-cut chips, tomato, mushroom
and Béarnaise sauce (GF)

£8.04

Chargrilled vadouvan chicken with gem lettuce, roasted pepper,
charred baby corn, edamame beans and black pepper mayo *

£6.41

Traditional beer battered cod with hand-cut chips with mushy peas and tartar sauce

£6.41

Pan-fried salmon with leek and bacon 'carbonara' and poached mussels (GF)

£8.04

Beetroot tart tatin with glazed goats' cheese (V)

£6.41

Sides

Vegetables or potatoes of the day

£1.44

Extra sauce

88p

Desserts

Bread and butter pudding

Prune, orange and Armagnac bread and butter pudding (V)

£2.37

Parfait

Yoghurt parfait with raspberry and pickled cucumber (V) (GF)

£2.37

Bakewell delice

Shortbread, frangipane, marzipan mousse and black cherry (V) (GF)

£2.37

Menu Information

Wherever possible we use British produce. Some of our menu items contain allergens, and we recognise the danger to those with severe allergies and intolerances. Our food handlers receive regular allergen training. Strict hygiene procedures are followed in our kitchens to ensure cross contamination does not occur, but we cannot guarantee our dishes to be trace free.

* This dish can be made gluten free. Your server will be happy to advise.

(GF) Gluten Free

(V) Vegetarian

(Ve) Vegan