

## STARTERS

Grilled ciabatta bread with black olive dip, rocket and sun-blush tomatoes v	£2.05
Pear, walnut and parmesan with radicchio v	£2.05
Artichoke and tomato salad with truffle dressing v	£2.05
Seared breast of pigeon with aubergine purée and spiced couscous	£4.15
Pan-fried red mullet with carrot purée and a soft boiled quail's egg	£4.15
Risotto of pea and broad bean with Golden Cross goat's cheese v	£2.40
Deep fried whitebait with paprika mayonnaise	£2.70

## MAIN COURSES

### FISH

Darne of salmon with dill hollandaise	£6.75
Pan roasted halibut with braised oxtail and herb mash	£7.80
Hake and brown shrimp pie	£6.75

## MEAT & POULTRY

Char-grilled rib-eye steak with hand-cut chips and béarnaise sauce	£7.80
Braised and roasted pork with sage and oat crust	£6.75
Roast saddle of lamb with spinach and dauphinoise potatoes	£7.80

## VEGETARIAN

Crisp potato and halloumi parcel with sauté bok choy, red peppers v	£6.75
Broccoli, edamame bean and cashew nut stir-fry with buckwheat noodles, sesame and soy Vegan	£6.75

## TRADITIONAL DISHES

Monday 28 November 2011

### STARTERS

Spiced carrot and lentil soup v ♥ £2.05

Traditional prawn cocktail  
with brown bread and butter £2.70

### MAIN COURSES

Roast loin of pork with apple sauce £7.80

Traditional fish and chips with  
mushy peas and tartare sauce £6.75

## PUDDINGS & CHEESE

Green tea and white chocolate brûlée v	£2.05
Cherry and almond Bakewell tart v <i>contains nuts</i>	£2.05
Pear Belle Helene v <i>contains nuts</i>	£2.05
Traditional pudding of the day	£2.05
Fresh fruit salad v ♥ 🍷	£2.05
Selection of home-made ice creams and sorbets v	£2.05
Selection of cheeses	£3.10

## COFFEE & INFUSIONS

Filter coffee	£0.75
Coffee and petits fours	£1.60
Teas and infusions:	from £0.75
English breakfast, Earl Grey, Darjeeling, camomile, green, peppermint or fresh mint	

## MEMBERS' DINING ROOM

Monday 28 November 2011

### AUTUMN WINE SELECTION

This autumn we have selected two easy drinking wines which offer good value. We hope you enjoy them and welcome your feedback.

*Vinho Verde, Quinta de Gomariz, Minho, Portugal 2010*

A floral, dry white made from a single local varietal 'Loureiro'. A subtle spritz makes the wine have a fresh and lively palate. 11.5%

£16.00 bottle    £3.90 175ml glass    £2.70 125ml glass

*Côte du Rhône, Domaine de l'Armandine, France 2008*

Fresh and fruity, made predominately with Syrah with the addition of Grenache, Carignan and Cinsault. Hints of spice and smoky aromas. 13.5%

£15.50 bottle    £3.90 175ml glass    £2.70 125ml glass

### MENU INFORMATION

Wherever possible we use *British* produce in our restaurants and cafeterias.

Some of our menu items contain *allergens*. There is a small risk that traces of these may be found in other products served here. We understand the dangers to those with severe allergies so please ask to speak to a member of staff who will endeavour to help you make your choice.

suitable for coeliacs 🍷

healthier choice ♥

suitable for vegetarians v

suitable for vegans: **vegan**

We are Coeliac aware and are happy to tailor our menus accordingly. Our staff will supply further details of dish ingredients should you require them.