

# Members' Dining Room

## Starters

Soup of the day

£2.71

Rosemary salt baked squash panna cotta with almond feta, beer and onion ketchup  
and parsnip crisps (Ve) (GF)

£4.10

Balsamic and thyme honey beetroot tartar with golden cross goats' cheese mousse,  
Granny Smith apple and micro celery (V) (GF)

£4.10

Pressed duck leg and caper terrine with celeriac and mustard rémoulade  
and sour dough toast\*

£4.52

Pan seared mackerel with heritage tomato ceviche, elderflower gel, horseradish  
and charred cucumber (GF)

£4.52

Traditional prawn cocktail with gem lettuce  
and brown bread and butter

£3.25

## Mains

Chargrilled ribeye steak with hand cut chips, tomato, mushroom  
and Béarnaise sauce (GF)

£9.19

Pan fried salmon with courgette provençale, buttered cocotte potatoes, black olive crumb  
and chive cream sauce (GF)

£7.33

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

£7.33

Mini sirloin of beef with mini steak and kidney pudding, roasted baby carrots,  
savoy cabbage and potato terrine\*

£9.19

Slow cooked pork belly with pancetta and root vegetable spelt, crisp kale and salt baked swede\*

£8.45

Leek and wild mushroom bread and butter pudding with chargrilled spring onions,  
roast celeriac puree and rosemary poached turnip (V)

£7.33

Roasted cauliflower and tarragon steaklet with samphire and hazelnut pesto, pickled kohlrabi  
and aubergine baba ganoush (Ve) (GF)

£7.33

## Sides

Vegetables or potatoes of the day

£1.64

Extra sauce

£1.00

## Desserts

### **Gooseberry and hazelnut cake**

Moist hazelnut sponge, gooseberries and crème fraîche (V)  
£2.71

### **Fig, cream cheese and orange mess**

Candied figs, whipped cheesecake, crisp meringue and fresh orange (GF)  
£2.71

### **Crème caramel with raspberry compote**

Classic crème caramel with seasonal raspberries (GF)  
£2.71

### **Homemade Ice Creams and Sorbets (V)**

£2.71

### **Selection of British Cheeses**

£3.35

## 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