**TO BEGIN**

- Assorted bread basket with dips 3.5
- Olives, feta and sundried tomatoes for nibbling 3.5
- Chef’s soup of the day with seeded bread * 6
- Minestrone soup with bread sticks and garlic butter ✓ ✷ 6.5
- The club chicken salad *
  (crispy bacon, avocado, soft boiled egg, tomato and baby gem) 7
- Hand dived scallops with curried clam chowder, cress & radish salad with black puddling dust 10
- Tandoori style king tiger prawns with spinach pakoda, pomegranate, kachumber salad and mint chutney 11
- Heritage tomato and mozzarella salad with pickled garlic and fennel salad on a bed of Virgin Mary ✓ ✷ * 7
- Oven roasted quail served with mushroom duxelle, aromatised with white truffle oil and sweet red grapes 10
- Pearl tapioca, bulgur wheat, arugula and grapefruit salad with fruity vinaigrette ✓ ✷ 7

**MAINS**

- Fish and chips
  (beer battered haddock with minted pea puree and chunky chips) * 17
- Grilled fillet of sea bass
  served with carrot and anis puree, braised baby gem and buttered roasted purple potatoes in lie de vin sauce ✷ 18
- Surf ‘N’ Turf
  (beef fillet with king tiger prawn, horseradish potato puree, butter noisette roasted root vegetables and cress of the season in thyme jus) 20
- Nasi Goreng
  (shrimp and chicken fried rice, chicken satay, prawn crackers, fried egg, sambal and sweet soy sauce) ✓ 18
- Chicken ballotine
  (sage stuffed chicken, pancetta, butter and thyme roasted shallots, sautéed mixed wild mushrooms, creamy potato mash and Madeira jus) * 18
- Lamb burger
  (served with coriander, spicy coleslaw, Crème de Menthe and sweet potato fries) 17
- Chicken Tikka Masala
  (served with mango chutney, raita, poppadoms, rice and naan bread) ✓ 20
- Linguine
  (basil and pecorino pesto linguini) ✓ 13.5
- Filo parcel
  (spinach, asparagus, field mushrooms and Feta in filo pastry with olive and sun blushed tomato coulis) ✓ * 13

**DESSERTS**

- Trio of Crème Brûlée ✓ 7
- Rich white and dark chocolate torte ✓ 6.5
  with mint syrup *
- British cheese with crackers and quince jelly ✷ 10
- Pear tart tatin with yoghurt ice cream ✓ 7
- Summer berries pudding with clotted cream * 6
- Fresh fruit platter with blood orange sorbet * 7.5
- Selection of ice cream 6

**FLAMES**

- Fillet of beef 8oz 26
- Rib eye steak 8oz 23
- Sirloin steak 8oz 24
- King tiger prawns 25

All served with watercress, roasted cherry tomatoes and choice of pont neuf, fries or chunky chips

Sauce of your choice: garlic butter, peppercorn, red wine jus or Béarnaise

**EXTRAS**

- Tomato and red onion salad ✓ 3
- Sweet potato fries 4
  with chilli mayo 4
- Glazed carrots and green beans 4
- Olive oil potato mash with chives 4
- Panache of vegetables 4

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Guests dining on a dinner offer or package, please select from the dishes marked with *. If you would like to upgrade your dinner package a £4 starter or dessert supplement and a £9 main course supplement will apply.

For those with special dietary requirements or allergies who may wish to know the ingredients, please ask your server.

All weights stated are uncooked. All prices include VAT at the current rate. A discretionary service charge of 10% will be added to your bill.
**WINE LIST**

**FIZZ & BUBBLES**

125 ml | Bottle

- Prosecco Extra Dry, Fantinel, Italy NV
  - Fresh, dry and fruity with lovely apple and pear fruit. £6.75 | £36

- Heidsieck & Co. Monopole Silver Label Brut, Reims, Champagne, France NV
  - A real treat in a bottle of the best and brightest of bubbly. £9.30 | £55

- Heidsieck & Co. Monopole Rosé, Reims, Champagne, France NV
  - Delicate and elegant with gentle raspberry and strawberry fruit. £31 | £166

- Pommery Brut Royal, Tours-sur-Marne Champagne, France NV
  - Bright and refreshing Champagne with a refined, biscuity finish. £70

- Laurent-Perrier Cuvee Brut, Tours-sur-Marne, Champagne, France NV
  - Made from 100% Pinot Noir grape from Grand Cru Villages. Gloriously pink and full of light summer fruits. £90

- Southern France sparkling wines.

- Casablanca, Awatere Valley, Marlborough, New Zealand 2013/14
  - Full of dark and spicy blackberry fruit and plum flavours. Their rich structure makes them excellent with roasted red meats, game and strong cheeses. £29

- Shiraz, The Pick, Australia 2012/13
  - Deep coloured and medium-bodied with lots of rich berry fruit on the palate and a hint of pepper spice typical of ths. £7 | £4.97 | £29

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- Pino Grigio Rosato del Vento, Collezione Marchesi Italy
  - Just off-dry with delicious peach and strawberries flavours; an easy drinking wine and light on the finish. £6.50 | £9.25 | £27

**ROSE WINE**

175 ml | 250ml | Bottle

**CHATEAU LA GORDONNE ROSÉ**

- Provence, France 2013
  - Elegant and delicate dry rosé from the South of France showing a touch of peach and strawberry fruit. £7 | £9.75 | £29

- Silver Label Brut, Reims, Champagne, France NV
  - Bright and refreshing Champagne with a refined, biscuity finish. £70

**WHITE WINE**

**FRESH, CRISP & DRY**

- Pinot Grigio, Pontebello, Australia 2014
  - Refreshing with a mouthful of pear fruit. Enjoy with lovely salads & light fish dishes. £7.50 | £9.75 | £29

- Verdejo-Sauvignon Blanc, Casa Albal Valdepenas, Spain
  - A blend of Verdejo, a northern Spanish variety and Sauvignon Blanc. Aromatic wine with notes of apple and tropical fruit. £5.75 | £7.95 | £29

- Sauvignon Blanc, Vinasour, Awatere Valley, Marlborough, New Zealand 2013/14
  - Using parcels of grapes from specific areas within Marlborough gives this wine an aromatic & fruity mouthwatering freshness and lovely persistence. £8.75 | £12.50 | £46

- Pouilly-Fumé, Cuvée de Tronçac, Joseph Mellot, Loire, France 2013/14
  - Grown on the stone and clay soils around the town of Saint Laurent Abbey; Citrus and mineral notes along with the classic gunflint aroma. £33

- Sauvignon Blanc, Los Romeros, Central Valley, Chile 2013/14
  - Fresh & succulent with citrus & gooseberry flavours. £27

- Chablis, Louis Jadot, Burgundy, France 2013/14
  - Delicate green fruits & a flinty backbone deliver a complex range of flavours & aromas in this classic French wine. Made from 100% Chardonnay. £40

**FULL - FLAVOURED & ELEGANT**

- Chenin Blanc, Cullinan View, Western Cape South Africa 2013/14
  - Refreshing melon and guava flavours with a juicy finish. £6.25 | £8.50 | £45

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- Sauvignon Blanc, Los Romeros, Central Valley, Chile 2013/14
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- Chardonnay, the Pick, Australia 2013
  - Cool fermented to retain the freshness; Chardonnay with lovely citrus flavour and crisp finish. £7.50 | £9.75 | £29

- Marsanne-Vognier, Rare Vineyards, PAYS d’OC, France 2013
  - Soft and aromatic with notes of peach blossom and citrus on the deliciously refreshing finish. £10

**FRUITY & MEDIUM BODIED**

- Viña Pomal Centenario Rioja, Spain
  - Smooth, soft and with blackberry and plum fruit flavours. £8 | £11 | £44

- Tempranillo Shiraz, Casa Albari Valdepenas, Spain 2012/13
  - Blend of Spanish Tempranillo grape variety giving plenty ripe cherry and plum. £5.75 | £7.75 | £33

- Merlot Bonavita, SE Australia 2013/14
  - Smooth and soft with blackberry and plum fruit flavours. £6.25 | £8.50 | £45

- Pinot Noir, Rare Vineyards, Vin de France 2013
  - From the foothills of the Pyrenees, soft, lightly oaked cherries and blue berries with a hint of spice. £30

**ROBUST & COMPLEX**

- Cabernet Sauvignon, Errazuriz, 1870, Aconcagua Valley, Chile 2012/13
  - Juicy blackcurrant flavoors leading to a smoky, satisfying finish. £30

- Malbec, Graffigna, Mendoza, Argentina 2012/13
  - Full of dark and spicy blackberry fruits with a Juicy and spicy finish. £7.50 | £10.30 | £41

- Château Pey La Tour Reserve Bordeaux Supérieur, France
  - Located just southwost of St. Emilion this wine is rich, dark and fruity. £39

- Châteauneuf-du-Pape, Clos de l’Oratoire des Papes, Ogier, France 2011/12
  - A rich, warming & spicy wine from this historic estate. Full-bodied & rounded with dark, ripe fruits finishing with pepper & spice. £46

**These wines are refreshing and elegant and are ideal as an aperitif. They also can be enjoyed with light salads, sea food and delicate white meat dishes.**

This selection of white wines suit dishes with pronounced flavours. Some of these wines have had some contact with oak barrels to add texture and to support the fruit flavours. Enjoy with dishes such as white meat, deep sea fish, and those with creamy sauces.

These wines are soft and juicy on the palate and can be enjoyed without food. Their rich structure makes these wines ideally matched to roasted red meats, game and strong cheeses.

These wines have bold and pronounced flavours. Their rich structure makes these wines ideally matched to roasted red meats, game and strong cheeses.

These wines are refreshing and elegant and are ideal as an aperitif. They also can be enjoyed with light salads, sea food and delicate white meat dishes.

See menu for prices and alcohol by volume.

125 ml glass available on request at half price of a 250ml glass. Should a wine of vintage become unavailable we will be pleased to offer a suitable alternative.

All prices shown include VAT at the current rate. All wines on the list contain between 8% and 15% alcohol by volume.

A discretionary service charge of 10% will be added to your bill.