

SMALL PLATES

PARSNIP SOUP 13
CURRY OIL & BAKED BREAD

CLUBHOUSE SALAD 16
CUCUMBER, GARDEN PEAS, WATERCRESS,
TOASTED PINENUTS, BLUE CHEESE,
MINT & PARSLEY VINAIGRETTE

OYSTERS 18
CHOICE OF:
PLAIN, LEMON & TABASCO,
RED WHITE VINEGAR & SHALLOTS

BEET SALAD 16
BEETROOT, WHIPPED FENNEL GOAT CHEESE,
CANDY WALNUTS, HONEY & TRUFFLE

HAM HOCK & CHICKEN TERRINE 17
CELERIAC REMOULADE, PICKLED VEGETABLES,
TRUFFLE MAYONNAISE

SMOKED SALMON PLATE 18
HONEY & SOY VINAIGRETTE, SALTY CUCUMBER,
HORSERADISH, PICKLED SHALLOTS

SIDES

BRAISED RED CABBAGE 9

BUTTER NEW POTATOES 9

MIXED GREEN SALAD 8

ENTREE

CARRIBEAN STYLE VEGAN CURRY 24
PINEAPPLE, COCONUT, BASMATI RICE

OVEN BAKED MONKFISH 36
HOUSEMADE SALMON & PRAWN TORTELLINI,
KALE & NEW POTATOES, SHELLFISH BISQUE

THAI MOULES 24
GREEN THAI-STYLE, COCONUT, CRUSTY BREAD

SLOW COOKED PORK BELLY 32
DAUPHINOISE POTATOES, CELERIAC,
SAVORY CABBAGE, PORT JUS

BRAISED BEEF RIB 34
HORSERADISH POMMES PUREE, CARROT PUREE,
WATERCRESS, RED WINE JUS

THE CLUBHOUSE BURGER 18
CHEDDAR, CARAMELIZED ONION,
POTATO BUN, HAND-CUT FRIES

SWEETS

CITRUS CHEESECAKE 10
SOUR CHERRY CONFITURE

VANILLA CREME BRULEE 10
SIDE OF BLACK BERRIES

BERRIES & "CREAM" 9

CHOCOLATE MOUSSE CAKE 10
ALMOND CREAM & TOASTED ALMONDS

STICKY DATE PUDDING 10
TOFFEE SAUCE