LEANDER CLUBHOUSE MENU

As far as possible we source all our ingredients from the British Isles and where possible, locally



LIGHT BITES AND STARTERS

Soup of the day with crusty roll and butter	6.5
Smoked mackerel rillettes, beetroot carpaccio, orange salad and aged balsamic	8
Pil Pil Gambas prawns with warm crusty bread and watercress	8.5
Caprese salad, heritage tomatoes, mozzarella, red onion and basil	8
Smoked chicken and pancetta arancini, tarragon mayonnaise	7.5
Cauliflower fritters with herb dressing	7.5
Caesar salad (as starter or main) + chicken or salmon	7 / I 2/5

MAINS

Sea bass with Asian spiced butternut purée, kimchi and crispy shallots	19
Sole meunière with crispy cockles and sauté potatoes	22.5
Wild mushroom pappardelle with baby spinach and wholegrain mustard cream	16
8oz Sirloin steak with chunky chips, grilled flat mushroom and tomato	19
Grilled aubergine with herbs, vegan feta, wild rice tabbouleh (VE)	13.5
Cornfed chicken and chorizo cassoulet with salsa verde	16.5
Leander burger served with Worcestershire mayonnaise, smoked Applewood cheddar, house slaw, bacon, French fries (VE available)	15.5
Fish and chips	15

CLASSIC SANDWICHES

Roast beef and horseradish	9
Club sandwich with chips	13
BLT with chips	13
Ham and mustard	9
Egg mayonnaise and cress	8
Smoked cheddar and chutney	9
Smoked salmon	9.5

SIDES

Sautéed new potatoes	4.5
Chunky chips or French fries	4.5
Creamed spinach	3.5
House mixed salad	0.0
Sautéed cabbage with peas and bacon	4.5
House slaw	3.5

DESSERTS

Lemon curd cheesecake with passion fruit sorbet	8
Tiramisu panna cotta with chocolate sorbet and hazelnut sorbet	8
Chocolate fudge cake with chocolate buttercream and vanilla ice cream	8
Selection of English and French cheeses with crackers and chutney (V)	9.50



There are some enjoyable events coming up at the club – ask your waiter for details

²6th August – Vineyard tour and picnic 31st August – Fine dining evening 24th September – Illuminated flotilla