

CLUB DINNER

Starters

Grilled asparagus, hot smoked salmon, crème fraîche, salad with herb dressing

Slow roasted ham hock, compressed apple, Suffolk cider and apple gel, pancetta crumb

Chilled watercress velouté, charred leeks and summer truffle (vg)

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Hot Mains

Roast cannon of lamb, potato and thyme galette, creamed leeks, tapenade jus

Seared brill fillet, hazlenut crust, wild mushrooms and artichoke purée

Heritage vegetable filo cannelloni with a thyme and seasalt crust, butterbean purée and smoked tomato jus (vg)

Chargrilled aged ribeye steak, triple cooked duck fat Pont-Neuf, sautéed summer greens, roast vine cherry tomatoes and Béarnaise sauce *(supplement £8 per person)

Cold Main

Dressed crab, chilled avocado and crab soup, lambs lettuce, lemon aioli and Jersey Potato salad

Dessert

White chocolate and rosemary panna cotta, dried raspberry crumb, raspberry gel

Tiramisu chocolate dome with espresso martini
Summer pudding, berry compote and clotted cream ice cream

Cheese

Dorset Blue Vinny, Cave-aged Wookey Hole Cheddar, Rosary Goats' Cheese with Ash, served with grapes, Henley Amber beer chutney and cheese biscuits (instead of dessert, £6 supplement or additional course £11)

Tea and Coffee

Old Spike richly roasted Arabica coffee
Nemi teas and herbal infusions
Chocolate and petit fours