

# CLUB LUNCH

## Starters

Ballotine of salmon, compressed grapefruit, crab and lobster gel

Miso-glazed aubergine, pomegranate, toasted seeds and vegan labneh

Vale of Evesham asparagus, black garlic emulsion, pecorino crumb

Devonshire crab, smoked haddock and Granny Smith apple  
Pressed duck leg terrine, pickled apricots, candied hazelnuts and truffled brioche

## Mains

Seared cornfed chicken, edamame beans, forest mushroom jus, smoked potato purée

Roasted stone bass, charred summer florets, caviar and herb cream

Pressed feather blade of beef, leeks, pancetta and shallot jam, herb rosti

Cannon of lamb, imam bayilidi pomegranate and mint labneh

Superfood salad with harissa-baked cauliflower, rainbow quinoa and preserved lemon

## Cold Main

Fruits de mer, shallot vinegar, green salad, sourdough  
(\*supplement £11 per person)

## Dessert

Passion fruit cheesecake crumble

Vanilla and honeycomb panna cotta

Grilled peaches, mascarpone and lemon sabayon

Valrhona chocolate alcazar, orange gel, coconut ice cream

Cheeseboard, grapes, chutney, oatcakes

*(Dorset Blue Vinny, Cave-aged Wookey Hole Cheddar, Rosary Goats Cheese with Ash) \*supplement £9 per person*

## Tea and Coffee

Old Spike richly roasted Arabica coffee

Nemi teas and herbal infusions

Chocolate and petit fours