

LUNCH MENU MONDAY 28TH to FRIDAY 2ND MAY 2025

STARTERS

Carrot and Coriender Soup	£7.50
1832 Cured Smoked Salmon with Fine Capers and Shallots	
Warm Foie Gras, Rhubarb "Tart Fine" and Ginger Syrup	£15.00
Dyas Farm Asparagus Served Hot or Cold with Hollandaise or Club Dressing	£8.50
Wiltshire Ham and Gruyère Cheese Croquettes with Mushroom Ketchup	£11.00
Avocado Pear with Prawns and Marie Rose	£14.00
Avocado Pear with Ravigote Dressing	£9.50
Pressed Smoked Eel and Ham Hock Terrine with Plum Cheese	£11.00
Club Pâté	£8.50
Club Potted Shrimps Served Warmed or Chilled	£14.50
Club Prawn Cocktail	£14.50
Bread Crumbed Scampi with Citrus Mayonnaise	£14.50

ROAST OF THE DAY

MONDAY: Roast Maize Fed Chicken with Bread Sauce and Bacon £18.50
TUESDAY: Roasted Leg of Lamb with Minted Pears £24.00
WEDNESDAY: Roast Sirloin of Beef with Yorkshire Pudding £28.50
THURSDAY: Honey Roasted Ham with Parsley Sauce £18.50
FRIDAY: Fish of the Day £19.50

MAIN COURSES

£26.50
£17.00
£22.00
£18.50
£45.00
£26.00
£32.00
£29.00
£18.00

THE JOSPER CHARCOAL GRILL

Grilled Darne of Var Salmon with Asparagus and Chive Mousseline Sauce	£27.00
Sirloin Steak on the Bone with Bone Marrow Butter	£33.00
Treacle Marinated Bavette Steak with Chimichurri Sauce	£24.00
Lamb Cutlets with Mint and Shallot Butter	£34.00
Veal Paillard with Roasted Lemon	£30.00
Ribeye Steak	£29.00

Sauces au Poivre or Bearnaise Sauce are available on request

All the beef served at the Club is free range 30-day aged Hereford Angus Cross

	VEGETABLES			
New Potatoes	£5.50	Victorian Cabbage	£5.50	
Hand cut or Skinny Chips	£5.50	Spinach	£5.50	
Garden Peas	£5.50	French Beans	£5.50	
Creamed Potatoes	£5.50			

Roast Potatoes are served on Monday, Tuesday and Wednesday only £5.50 Salads: Green; Mixed; Beetroot, Apple and Crème Fraiche; Tomato; Pea and Shallot £5.50

If you have any allergies or intolerances, please let the waiting staff know. Gluten free bread and biscuits are available on request. Guest charge: £5.00