



## MEMBERS' RESTAURANT

# May - June dinner menu

### to start...

Homemade soup of the day

Pigeon breast with char-grilled leeks, wild mushrooms and red wine jus

Smoked haddock with black pudding, cauliflower purée and chive oil

Homemade game terrine with fruit chutney, herb salad and toasted brioche

Mackerel fillet, green asparagus salad, pickled gooseberries and horseradish dressing

Ham hock, chicory, radish and watercress salad with wholegrain mustard dressing

Plum tomato, buffalo mozzarella and rocket with green pesto and basil crisps

### for mains...

Sirloin or T-bone steak with grill garnish, hand cut chips and bearnaise sauce

Swordfish steak with Asian spices, warm tomato and couscous salad, coriander, orange and chilli salsa

Seared pork medallions with wilted spinach, sage and potato rosti, glazed apples and blackberry sauce

Pan fried salmon fillet, beetroot and horseradish puree, breaded potato cakes & watercress sauce

Roasted duck breast, wild garlic and thyme mashed potatoes, Yorkshire sauce and baby vegetables

Millefeuille of sea bass with mushrooms, crushed new potatoes and crayfish sauce

Goat's cheese and spring onion tortellini with pinenut butter sauce and parmesan crisps

Tian of grilled vegetables topped with stilton glaze, tomato and basil sauce

### sides: £3.60 each...

Mashed potatoes / New potatoes with parsley / Hand cut chips / Minted peas / Mixed salad with lemon dressing

French beans with tomato dressing / Sautéed green cabbage

### and to finish...

Fresh fruit platter with lemon sorbet

Home made selection of ice cream & sorbet

(please ask your waiter for the selection of the day)

Pancakes with caramelised banana and Chantilly cream

Chocolate pannacotta with vanilla mascarpone, glazed orange segments and orange crisps

Cheese selection from the British Isles with traditional accompaniments

Pineapple and nectarine tarte tatin with rum and raisin ice cream

Strawberry Pavlova

**2 courses £28.85    3 courses £34.85**

Prices include VAT.