



MEMBERS' RESTAURANT

May - June lunch menu

to start...

Homemade soup of the day
 Potted shrimps with rye bread and soft herb salad
 Ham hock roulade on toasted English muffin with soft poached egg and hollandaise sauce
 Caesar salad with chicken and anchovies
 Grilled courgettes, aubergine and pepper terrine, tomato jelly and mixed salad
 Deep fried whitebait with cucumber salad and tartare sauce

for mains...

Roast of the day with roast potatoes, mixed vegetables and red wine jus
 Pan fried trout with ratatouille, new potatoes and tomato sauce
 Sirloin steak, with hand cut chips, grill garnish and bearnaise sauce
 £4.95 Supplement
 Shepherd's pie with mixed salad
 Watercress and spring onion risotto, pickled radish and parmesan shavings
 Baked whole plaice with Jersey royal potatoes, minted peas and caper butter

sides: £3.60 each

Mashed potatoes / New potatoes with parsley / Hand cut chips
 Minted peas / French beans with tomato salsa / sautéed green cabbage
 Mixed salad with lemon dressing

and to finish...

Home made selection of ice cream & sorbet
 (please ask your waiter for the selection of the day)
 Fresh fruit salad with lemon sorbet
 Cheese selection from the British Isles with traditional accompaniments
 Chocolate pannacotta with vanilla mascarpone, glazed orange segments and orange crisp
 Pancakes with caramelised banana, and Chantilly cream
 Pineapple and nectarine tarte tatin with rum and raisin ice cream

1 course £10.80 2 courses £14.95 3 courses £19.85

Prices include VAT.