# Menu Two Course - £25.00

### Week beginning 11th July 2016

Lunch from 12.30pm with last orders at 1.50pm, Dinner from 7.15pm with last orders at 9.15pm

# Starters

£6.50

Grilled mackerel fillet served with cucumber ribbons and orange segments

Rabbit rillettes served with red onion marmalade and freshly baked bread

Tomato soup and basil pesto

# Something to share

£17.50

Seafood platter - marinated mixed sea food, Scottish smoked salmon, tartare sauce, celery and potato salad, lemon wedges and freshly baked garlic bread

### **Main Courses**

£18.50

Pan fried supreme of Halibut served with mixed green beans and a brown shrimp butter sauce (£3.50 supplement)

#### Seafood risotto

Duo of pork - roasted pork belly and herb crusted pork fillet served with sautéed Swiss chard and fennel puree

Breaded chicken breast served with roasted chunks of aubergine, tossed with plum tomato sauce and garnished with rocket leaves and a lemon wedge

#### Side Orders

£3.50 each

Sautéed vegetable medley; peas and shallots; triple cooked chips

#### **Desserts**

£6.50

Strawberries and clotted cream with strawberry coulis
Orange citrus cake with mixed berries
A Selection of Ice Creams (please ask a member of our staff for flavours available)

### **British and French Cheeseboard**

£9.50 for a selection of all 4 cheeses, £ 3.50 supplement if taken as a 2<sup>nd</sup> course

Please ask for our selection of the day All served with a selection of Biscuits, Fig bread, Grapes & Celery

A one course dinner is available at £ 18.50 per person

Members are reminded that the club restaurant is non-smoking and a mobile free area.

#### **Food Allergies and Intolerances**

Before choosing your food, please speak to one of our staff about your requirements.