

# CLUB LUNCH

## Starters

Ballotine of citrus-cured salmon, asparagus, horseradish  
crème fraîche

Avocado Panzanella salad, heritage tomatoes and  
caramelised tomato water (vegan)

Pulled smoked chicken thigh, charred sweetcorn salsa and  
coriander

Vale of Evesham asparagus, broad beans, chopped egg and  
truffle, pecorino crumb

Duck breast salad, burn coconut, pineapple and cashew nuts

## Mains

Suprême of chicken with confit leg croquette, potato purée,  
roast leeks, heritage vegetables and tarragon jus

Paupiette of lemon sole with prawn and Cromer crab  
mousseline, new potatoes, asparagus and keta caviar cream

21-day aged Herefordshire roasted sirloin, truffled fondant  
potato, Chantenay carrots, watercress and Béarnaise  
(cooked medium rare and sliced)

Pan-fried pulled shoulder of lamb, buttered spinach, new  
potatoes, slow roasted tomatoes

Coal-roasted leeks and tenderstem brocolli with walnut and  
sage tarator and date brown butter (vegan)

## Cold Main

Fruits de mer, shallot vinegar, green salad, sourdough  
(\*supplement £13 per person)

## Dessert

Apricot brûlée with feuilletine chocolate base, raspberry gel,  
raspberry meringue and fruit tuile

Millefeuille of peach and raspberry with a citrus cream

Pear and caramelised white chocolate galette

Chocolate aero with dark chocolate mousse and salted  
caramel

Cheeseboard, grapes, chutney and oatcakes

*(Dorset Blue Vinny, Cave-aged Wookey Hole Cheddar, Rosary  
Goats Cheese with Ash) \*supplement £11.50 per person*

## Tea and Coffee

Old Spike richly roasted Arabica coffee

Nemi teas and herbal infusions

Chocolate and petit fours