

# THE CLUB

## — Dinner Menu —

### Starters

Charred mackerel £12  
Kohlrabi, pickled cucumber and dill

Isle of Skye Scallops Carpaccio £22  
Avocado, kikos and coriander


Pastrami cured salmon £14  
Pickled white cabbage and fennel

Dressed Cornish Crab £18  
Avocado, quail egg and caviar

Chicken Liver Parfait £14  
Rhubarb and toasted brioche

### Salads

Caesar  
Baby gem salad, smoked anchovies, garlic croutons,  
parmesan shavings and Caesar dressing  
With King prawns £26 With chicken breast £22

 Akasha £18  
Kale, broccoli, quinoa, pomegranate and almonds

Heritage Beetroot £13  
Goat cheese and raspberry dressing

Café Royal Chopped Salad  
Avocado, greens and artichoke  
With lobster £28 With chicken breast £22

Tuna Nicoise £28  
Douce olive noir and smoked anchovies

### Soups

Jerusalem Artichoke Soup £10  
Braised oxtail ravioli  
Roast Chicken Consommé £12  
Black truffle and baby vegetables  
Lobster Bisque £14  
Rouille, croutons and Gruyère cheese

### Main Course

Scottish Salmon £26  
Leek, potatoes and curried mussel cream

Cornish Cod £26  
Squid ink risotto and gremolata

Wild Sea Bass £38  
Cauliflower, samphire and Madras

Whole Native Lobster Thermidor £52

Cotswold White Chicken £28  
Borlotti beans, roasted ceps and Madeira

Challans Duck £32  
Smoked beetroot, Hispi cabbage and blackberries

Rump of Kentish Lamb £32  
Smoked aubergine, piperade and black cabbage

### Grill

Dover Sole £42  
Aberdeen Angus Fillet £38  
Veal Chop £38  
Aberdeen Angus Ribeye £34  
Cotswold White Chicken £26  
Scottish Salmon £26

Sauces:  
Béarnaise, lemon butter, green pepper corn,  
tartare and bordelaise


### Pasta

Risotto £24  
Butternut squash, glazed chestnut and truffle

Linguine £28  
Cornish crab, chilli and basil  
Macaroni and Cheese £30  
Native lobster and black truffle

### Sides

Truffle Mashed Potatoes £8  
New potatoes with Sea Salt and Rosemary £6  
Dauphinoise Potatoes £6  
Wilted Spinach £6  
Tenderstem Broccoli and Garlic £6  
French Beans £5  
Roast heritage carrots with mustard seeds and parsley £6  
Datterino Tomato Salad £6  
Avocado, Garden Leaves and Bergamot Dressing £5

 Each dish with the Akasha flower has been created in collaboration with our Akasha Holistic Wellbeing Centre's nutritionist Zoe Stirling; the dishes are gluten free, dairy free and nutritionally balanced to encourage better health and wellbeing.

VAT is included at the current rate. A discretionary 12.5% service charge will be added to your bill.