

# THE CLUB

## — Lunch 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

### 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

### Sandwiches

Club Sandwich £18  
Chicken, bacon, eggs, tomato, lettuce and mayonnaise  
Smoked Salmon Bagel £17  
Cream cheese and avocado  
Sirloin Steak Baguette £22  
Dijon mustard and rocket  
Angus Beef Burger £20  
Keen's cheddar and sweet cured bacon  
Vegetable Club £17  
Provençal vegetables, basil pesto and rocket salad

### Soups

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

### 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