

Starters

Grilled vegetable salad (V)

With sesame seeds, chilis and a soy lemon vinaigrette

Chicken gyoza

With soy sauce

Summer vegetable soup (V)

Watercress and a herbed sourdough crouton

Classic green salad (V)

Lemon dressing and a selection of fresh herbs

Main Courses

Clubhouse burger

Toasted potato bread, beer battered onion rings, marinated plum tomato, lettuce, dill pickle chips and house made remoulade
- a grilled mushroom burger is also available (V)

Crispy breast of chicken Milanese

Lemon and caper sauce and wild rocket, with a red onion and parmesan salad

Beer battered fish and chips

With mushy peas, malt vinegar and lemon

Vegetarian pho noodle bowl (V)

Fresh herbs, lime, spicy pickled onion and soy seared tofu

Desserts

Baked chocolate mousse

Fresh seasonal berries and whipped cream

Crème fraîche cheesecake

With a berry compote

Fruit salad (V)

Freshly cut local and exotic fruits

Artisan cheese selection (V)

Pear chutney and assorted breads

Passion fruit sorbet (V)

(V) dishes are suitable for vegetarians

We understand that food allergies can present a serious concern for some of our guests. If you would like information on the allergen content of our food and drink, please speak to one of the team who will be happy to assist

Champagne and Sparkling wine

Lanson Black Label Champagne, NV, France, 12.5% abv

Lively in both mousse and acidity, refreshing green apple fruit is accompanied by a delicate bready nose and cleanly defined finish

Enza Prosecco, NV, Italy, 12% abv

Vibrant and refreshing, this Italian sparkling wine has flavours of peach, green apples and honeysuckle

White wines

Cartlidge & Browne Chardonnay, 2013, North Coast California, 13.5% abv

Aromas of a green apples medley and more oral honeysuckle lead to a palate that is both silky and alive

Brancott Sauvignon Blanc, New Zealand, 2014, 13.5%abv

Aromas of sweet ripe fruit reminiscent of ripe gooseberry, with golden stone fruit and rock melon are apparent

Red wines

Hougue Cellars Cabernet Sauvignon, 2013, Columbia Valley, Washington, 13.9% abv

Big, bold flavors of dark plum, rich cassis and currant, with a touch of cinnamon, vanilla and persimmon

Cono Sur Pinot Noir, 2013, Sonoma County, California, 13.3% abv

Violet hints, showing aromas of berries, black cherries, sweet fruits with hints of toasted oak

Dessert wine

Kourkatis Muscat Samos, NV, Kourtaki, Greece, 15% abv

Nose featuring honey aromas, accented by orange rind and lemon. The palate echoes the notes of the nose incorporating them into a lingering finish

Craft Beer

New Jersey Beer Co., 1787 Abbey Single Ale, 4.8% abv

Named for the year New Jersey joined the Union - old world Belgian style
- eminently approachable and perfectly refreshing

New Jersey Beer Co., Hudson Pale Ale, 5.8% abv

Consider by some one of the best pale ales in the country.
Exceptionally smooth with a bright hoppy nose

Tea

Earl Grey

Traditional Indian tea with a modern twist. Contains caffeine

Chamomile

Chamomile flowers steep a calming, gentle, delicate brew. Caffeine free

Sencha

A fresh, delicate Japanese green tea. Low in caffeine

Citrus Mint

Subtle cool mint infused with bright citrus. Caffeine free

Rare Imperial Collection

Golden Monkey (yunnan black tea)

Fragrant and full-bodied. Rich with notes of malt and apricot

Tie guan yin (fujain oolong tea)

A smooth infusion with accents of sweet orchid and buttery nectar

Long Jing (west lake green tea)

A soft floral fragrance suggesting freshly cut grass and chestnuts

White darjeeling (arya pearl white tea)

A delicate taste and exquisite fragrance with a flowery note of citrus

Over Ice Collection

White Ginger Pear

A fine white tea with a ginger herbal tisane. Low in caffeine

Raspberry Nectar

Red hibiscus, succulent raspberry and a hint of blackberry. Caffeine free

Blood Orange

Moro sweet blood orange presents a sweet-tart and refreshing tea

Coffee

Freshly ground Lavazza coffee as you like it

Americano, latte, cappuccino, espresso