

Appetisers

BREAD & OLIVES £5

Sliced sourdough, olives, chimichurri, aioli

BEEF SHIN NUGGETS £8

Overnight braised beef shin encased in breadcrumbs and deep fried, truffle & mustard mayo

KING PRAWN PIL PIL £12

Large king prawns baked in smoked paprika and garlic oil

BUFFALO WINGS £8

Crisp free range chicken wings coated in our signature buffalo sauce, celery salsa, blue cheese ranch

Starters

TUNA TARTARE £9.50

Avocado, ginger, soy with sourdough toasts

PAN ROAST PORK BELLY £8.50

Port and balsamic braised red cabbage, pumpkin puree

BAKED BEETS & GOATS CURD £7.50

BRUSCHETTA

Walnut pesto, frozen goats cheese, watercress

Steak, Fish & Grill

200G FLAT IRON £19

Cut from the shoulder, recommended medium rare

250G SIRLOIN £22

Cut from the back quarter

HARRISSA GRILLED CAULIFLOWER STEAK £14

Chickpeas, coriander

BRAISED BEEF COTTAGE PIE £16.50

Overnight braised beef, topped with truffle, mustard and cheddar mash

SHRIMP MAC £16

Baked shrimp macaroni in a garlic, parsley and lemon zest gruyere sauce

COD CHEEK CURRY £16

Tomato and coconut sauce, coriander, jasmine rice

CLUB BURGER £15

Quarter pound patty of dry aged ground steak, Somerset brie, crispy shallot rings, truffle mustard mayo, potato demi brioche bun, beef dripping chips

Sharing Dishes

800G T-BONE £55

Cut from the short loin comprising of two steaks, the strip, and the tenderloin
Recommended medium rare. Served with a choice of two sides

CHICKEN FAJITAS £35

Marinated chargrilled free range chicken breast served with spiced fried peppers, onions, confit leg meat, tortilla bread, guac, sour cream and tomato salsa

Sides

TRUFFLE, ROSEMARY, AND PARMESAN GRATIN £5

BEEF DRIPPING CHIPS £4.50

SAUTEED MUSHROOMS & SPINACH £4

GEM LETTUCE & CARAMELISED ONION VINAIGRETTE £4

STEAMED TENDERSTEM BROCCOLI £4

SHRIMP MAC SIDE £6.50

Sauces

£2.50 EACH

CHIMICHURRI

PEPPERCORN

TRUFFLE MUSTARD MAYO

Bottomless Brunch

12 - 5PM FRI/SAT/SUN
ALL YEAR ROUND
2 HOUR SLOTS

UNLIMITED BUBBLES, BEER OR BLOODY MARYS

£32 WITHOUT FOOD

£42 WITH 2 BAR SNACKS INCLUDED

Desserts & Cheese

LEMON & RASPBERRY POSSET

£7.50

Set lemon cream, raspberry gel centre, pistachio biscotti crumb

PINEAPPLE & ROSEMARY TATIN

£8

Sweet pineapple paired wonderfully with rosemary and caramel baked in puff pastry served with vanilla ice cream

AUTUMN FONDANT

£8

Hot chocolate, orange and cinnamon fondant, vanilla ice cream, almond tuile

SEASONAL CHEESE

£9.50

Various seasonal cheeses served with crispbreads and quince jelly

The Martini Café

Our spin on the ultimate after dinner cocktail

£10.50 EACH

CLASSIC ESPRESSO

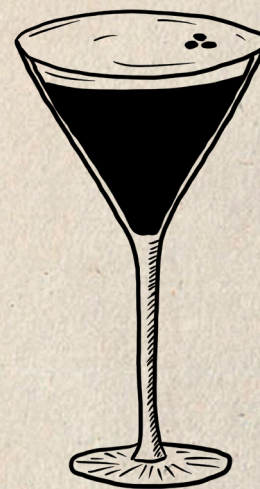
Vodka, Bepi Tossolini, Espresso

BAKEWELL TART

Amaretto, Chambord, Maraschino Cherry, Espresso

ANGEL DELIGHT

Vodka, Frangelico, Mozart liqueur, Cream, Espresso



Please inform your server of any allergies or special dietary needs.

A discretionary 12.5% service charge will be added to your bill. Prices include VAT

R O O M
S E R I E

C L U B
B R A S