

## BAR MENU

### APERITIF

Horse's Neck Martini ~ £13  
*VSOP cognac, pressed ginger,  
ginger wine, lemon and bitters*

Grapefruit Negroni ~ £12  
*Chase Grapefruit gin, Campari,  
Belsazar Rosé vermouth*

### FOOD AT THE BAR

Native oysters	£3.5 each / half dozen £18
Smoked salmon on house cornbread, crème fraîche and Exmoor caviar	£7
'Substantial' Clarence Court scotch egg, apple ketchup	£5
Cotswold Gold buttermilk chicken dippers with black garlic and truffle aioli	£8
Fitzdares Club sandwich	£12
Club caesar salad	£17
Goat's cheese salad, pickled walnuts	£14.5
Bottomless scotch eggs	£30

## WINE

### BY THE GLASS

#### *White*

- Club burgundy* Pt. Chablis, Domaine Paul Nicolle, 2018 ~ £12.5  
Sancerre, Domaine de la Chézatte, 2018 ~ £15  
Esporão Réserve, Alentejano, Portugal 2018 ~ £14  
Albariño, Martin Castro, Spain 2018 ~ £11.5  
Gavi di Gavi, Monte di Sarocco, 2018 ~ £12  
Chablis 1<sup>er</sup> Cru, Mont de Milieu, William Fevre, 2017 ~ £29

#### *Red*

- Club claret* Château Gardegan, Bordeaux Superieur, 2016 ~ £13  
*Club burgundy* Domaine Roux, 2018 ~ £12  
Perelada, 3 Finques, Emporda, 2014 ~ £11  
St Cosme, Côtes Du Rhône, 2019 ~ £12  
Sierra Cantabria, Rioja Crianza, 2016 ~ £11  
Vigneti La Selvanella, Chianti Classico, 2014 ~ £16  
Sagrantino di Montefalco, Carapace, Umbria 2017 ~ £28

#### *Rosé*

- Williams Chase Rosé, Provence 2019 ~ £10

#### *Sparkling*

- Ferrari Perlé, Trento 2014 ~ £12  
*Club fizz* Coates & Sealy English Brut NV ~ £13.5  
Ruinart Rosé NV ~ £19

## CLUB MENU

### STARTERS

- Soup of the day, home-baked bread £8  
Moules marinière, chips £10.5  
Ham hock terrine, celeriac remoulade, sourdough £9.5  
Grilled asparagus, crispy poached egg, hollandaise £11.5

### MAIN COURSE

- Classic French bouillabaisse, saffron potatoes, rouille sauce, toasted focaccia £26  
Best end of lamb, dauphinoise potatoes, fennel, salsa verde £29  
Freshly made gnocchi, morels, wild garlic pesto £23  
Cornish mackerel fish & chips, tartare sauce £19  
Caesar salad, crispy bacon, poached egg, marinated anchovies £17

### SIDE DISHES

- Purple sprouting broccoli £5.5  
Jersey royals £5.5  
Peas & bacon £5.5

### PUDDING

- Rhubarb cheesecake £10  
Chocolate and Tonka bean baked custard, mango salsa £9  
English cheese selection, rhubarb chutney, fruit bread £12.5

### DIGESTIF

- Club Cognac ~ £8  
Baron de Sigognac Armagnac 1952 ~ £46  
Hine Grande Champagne Cognac 1988 ~ £38  
Espresso Martini ~ £12

### PLEASE NOTE

*If you wish to bet in the restaurant  
please use our text service on 07492 88 22 13  
or the in-app live chat service  
so other members don't feel intimidated  
by the size of your stake.*

