



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

Colchester oysters	£3.5 each / half dozen £18
Treacle cured salmon, sourdough crumpet, guacamole and Exmoor caviar	£7
Salt cod brandade, rye bread	£7
'Substantial' Clarence Court scotch egg, apple ketchup	£5
Cotswold Gold buttermilk chicken dippers with black garlic and truffle aioli	£8
Club caesar salad	£17

WINE

BY THE GLASS

White

- Club burgundy* Joseph Drouhin, Mâcon-Bussières Les Clos
2019 ~ £12.5
Sancerre, Domaine de la Chézatte 2018 ~ £15
Esporão Reserva, Alentejo, Portugal 2018 ~ £14
Albariño, Martin Castro, Spain 2018 ~ £11.5
La Giustiniana, 'Lugarara' Gavi di Gavi 2020 ~ £12.5
Chablis 1^{er} Cru, Mont de Milieu, William Fevre 2017 ~ £29

Red

- Club claret* Château Gardégan, Bordeaux Superieur 2016 ~ £13
Club burgundy Domaine Roux 2018 ~ £12
St Cosme, Côtes Du Rhône 2019 ~ £12
Esporão Reserva Tinto, Alentejo, Portugal 2018 ~ £12.5
Izadi, Rioja Reserva ~ £13
Selvapiana, Chianti Rufina 2019 ~ £16

Rosé

- Williams Chase Rosé, Provence 2019 ~ £10

Sparkling

- Club fizz* Coates & Sealy English Brut NV ~ £13.5
Ferrari Perlé, Trento 2014 ~ £12
Bruno Paillard Premiere Cuvée Brut NV ~ £15
Ruinart Rosé NV ~ £19

CLUB MENU

STARTERS

- Panzanella: Isle of White tomatoes, Laverstoke buffalo mozzarella £10
Beef filet carpaccio, watercress, old Winchester cheese, port treacle £14
Langoustine raviolo, bacon and Pernod chowder £15

MAIN COURSE

- Beer-battered hake, hand-cut chips, crushed peas, tartare sauce £19.5
Pan-fried stone bass, crushed jersey royals, oyster sauce £28
Slow-braised lamb shepherds pie, spring greens £18.5
Best end of lamb, tempura courgette flower, goats curd, tapenade, jus £29
Grilled rib-eye steak and chips, watercress salad, Café de Paris butter, red wine jus £29
Pan-fried artichoke heart, spelt risotto, broad beans, pea espuma, parmesan and chilli tuile £23
Caesar salad, crispy bacon, poached egg, croutons, marinated anchovies £17

SIDE DISHES

- Spring greens £5.5
Jersey royals £5.5
Peas & bacon £5.5

PUDDING

Cherry clafoutis, clotted cream	£9
Dark chocolate parfait glacé, white chocolate praline	£10
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.*

