

Club table d'hôte Menu

Monday – Saturday 12:00pm – 2:30pm

3 Courses £24.50

Starter

Soup of the day, daily made bread, butter, sea salt flakes

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Crunchy coated king prawns (6), chili & coriander mayo

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Twice baked cheddar soufflé, rocket leaves, spinach & shallot salad

Main

Fillet of cod in homemade Drop the Anchor beer batter, hand cut chips, pea purée, tartar sauce

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Slow cooked feather blade of beef, celeriac purée, wild mushrooms, port wine dressing

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Peas & courgette risotto, roasted pine nuts, lemon zest, parmesan crisp

Dessert

Madagascan vanilla crème brûlée

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Banana & white chocolate marquise, salted caramel, toasted pecans

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Matcha tea panna cotta, poached blackberries, homemade granola

Coffee & Homemade Treats £4.50 per person

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Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements

Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.

A discretionary service charge of 10% will be added to the total bill.



CAPTAIN'S CLUB
HOTEL & SPA