

### **STARTERS**

Soup Du Jour – 40 daily Special

Tomato Gazpacho (gf) (v) - 40 chilled tomato based Spanish soup

Italian Burrata (v)(gf) – 65 burrata with heritage tomato

Octopus Carpaccio (gf) (df) – 55 with black olives, tomato & celery

Mussels (gf) – 50 spicy cherry tomato sauce

Salmon or Tuna Tartare (gf) (df) – 55 diced salmon /yellowfin with shallots, parsley, fresh chili & extra virgin olive oil

Cured Wagyu Beef (gf) (df) – 70 homemade pickles

Steak Tartare (df) – 55 with truffle & cheese fondue

## **MAIN COURSES**

Tagliatelle Alfredo - 90

homemade pasta with chicken & cream

Penne Arrabiata (df) – 80

penne pasta, tossed in a traditional chili spiced tomato sauce

Risotto (gf) (v) – 100 with sautéed wild mushroom

Traditional French Bouillabaisse (a) – 130

mussels, clams & white fish

Baked White Cod (gf) (df) - 126

with mussels & confit tomato with citrus sauce

Grilled Salmon (gf) (df) – 140 with crisp fennel salad

Chicken Milanese – 110 breaded chicken breast

Confit Duck Leg - 140

with sautéed mixed beans, balsamic, onions & orange demi glace

### **SUSHI**

Crispy Nori Cracker – 70 topped with mixed

Japanese eel, crabstick & fried salmon, sriracha & mayo

Seared Salmon Balls - 70

sweet mango, avocado puree & salmon roe

Spicy Tuna - 70

sliced tuna & avocado cup, topped with spicy tuna, tartare & soya pearls

**Crispy Salmon Roll – 70**Japanese mayo & spring onions,

Veg Temaki – 70

hand roll sushi with mixed avocado, mango, cucumber & carrots

### **NIGIRI**

Salmon - 40

Tuna - 40

Shrimp - 40

Miso Soup - 30

infused bonito flakes with miso & spring onions

## **INDIAN**

Chicken Handi Curry (gf) – 74 chicken breast with mild

Chicken Tikka Masala (gf) – 74 rich tomato & onion sauce

yellow curry sauce

Goat Meat Masala (gf) – 84 slow cooked goat leg in

Indian spices

Prawn Malai Curry (gf) – 84
shrimps cooked in cream

shrimps cooked in cream & curry powder ———

Prawn Goan Curry (gf) – 84
prawns cooked in traditional Goan
style coconut curry

**Dhal – 37** spiced lentils

Vegetarian Thali (v) - 126

Paneer Makhani Curry- 37 punjabi, fresh cheese in tomato gravy

Bhindi Bhurji (gf) – 37 sautéed okra with onion & chili

Mushroom Do Pyaza (gf) – 42 button mushroom with sautéed onion

All served with roti or rice

# CLUB CLASSICS

Club Sandwich – 84 with salad or chips

Fish & Chips – 80 with crushed peas

Grilled Sea Bream (gf) (df) - 130 with sautéed spinach & lemon

Miso Black Cod (gf) (df) – 140 with pak choi & carrots

**Grade 5 Wagyu Burger – 120** onion, lettuce, capital club sauce & cheese

Peri Peri Chicken – 126 with sweet potato fries

## **SALADS**

Nicoise Salad (gf) (df) - 75

tuna, tomatoes, boiled egg, olives, shallots, artichoke & extra virgin olive oil

Quinoa Salad (df) – 55 (with prawn) (df) – 68

carrots, zucchini, avocado, broad beans, pomegranate & lemon dressing

Confit Duck Salad – 70 marinated figs & orange

Salmon & Feta Salad – 70 with rocket & wholegrain

with rocket & wholegrai mustard dressing

Caesar Salad Chicken or Prawn – 70

romaine lettuce, croutons, shaved parmesan cheese & anchovies

Greek Salad - 65

olives, cherry tomato, feta cheese, sliced onion & cucumber

Waldorf Salad – 60 celery, apple, walnuts & grapes

### FROM THE GRILL

Lamb Cutlets (gf) – 160

with sautéed Jerusalem artichokes baby carrots & mint

Chicken Paillard (gf) – 100 with rocket & parmesan salad

Beef Kebab – 130 with yoghurt marinade & French fries 01-1-0-1

Clubs Seafood Mixed Grill for 2 (gf) (df) – 320

Catch of the Day for 2 - 280

with mix vegetable salad & pickled samphire

King Prawns – 140

with chimichurri & mexican zucchini

# **SIDES**

Naan Bread - 11

Steamed Rice – 16

Steamed Vegetables (v) – 21

Garlic Mushrooms (v) – 21

Mashed Potato (v) - 21

Sautéed Spinach (v) – 21

French Fries (v) - 21

Mixed Leaf Salad (v) – 21

Gratinated Green Beans (v) – 21

**Duck Fat Roast Potatoes – 21**