

# THE CLUB Evening Menu

## STARTERS

### BAKED CAMEMBERT £8.95 (V)

Truffle and honey baked camembert served with red onion marmalade and toasted ciabatta. 694kcal

### THAI FISHCAKE £6.95 (NG)

Served with a mixed leaf garnish and sweet chilli sauce. 234kcal

### CREAMY PEPPERCORN MUSHROOMS £6.95 (V) (VGA)

Mushrooms cooked in a creamy peppercorn sauce served on freshly baked ciabatta. 729kcal

### CHICKEN WINGS £7.50

Roasted wings with Korean BBQ sauce served with garlic mayonnaise. 387kcal

### BUFFALO CAULIFLOWER BITES £7.50 (V) (VG)

Served with a mixed leaf garnish and vegan garlic mayonnaise. 357kcal

### BRUSCHETTA £6.95 (V) (VGA)

Fresh tomato, basil & red onions served on fresh ciabatta bread finished with a balsamic dressing. 216kcal

### SOUP OF THE DAY £5.95 (VGA)

Freshly made soup served with a bread roll. Please ask for allergen and kcal information.

## BURGERS

### BIG STACK £16.95

6oz beef burger, topped with Monterey Jack cheese, crispy bacon, cos lettuce, beef tomato, red onion, pickled gherkins, burger sauce and onion rings, served with fries. 1352kcal, or triple cooked chips. 1306kcal

### BLUE CHEESE BURGER £16.95

6oz beef burger, melted blue cheese, cos lettuce, beef tomato, served with fries. 954kcal, or triple cooked chips. 908kcal

### PLANT BURGER £16.95 (V) (VG)

A Beyond Burger®, melted vegan cheese, cos lettuce, beef tomato, red onion, pickled gherkins, homemade burger sauce and onion rings, served with fries. 1164kcal, or triple cooked chips. 1118kcal

### SWAP TO TRUFFLE FRIES WITH FRESHLY GRATED ITALIAN CHEESE £2.00 (V) (VG) 488kcal

## DESSERTS

### BANANA STICKY TOFFEE PUDDING £6.95 (V) (VGA)

Served with a butterscotch sauce. 500kcal

### SALTED CARAMEL BROWNIE £6.95 (V)

Served with clotted cream ice cream. 577kcal

## MAIN COURSES

### 8OZ SIRLOIN STEAK £26.95 (NG)

Supplied by Campbell Brothers of Scotland, served with grilled tomato, flat cap mushroom and fries. 704kcal

- Add a peppercorn sauce. 321kcal £1.50

### BRAISED SHORT RIB OF BEEF £22.50 (NG)

Slow cooked short rib of beef with a rich gravy served with root vegetable mashed potato and tenderstem broccoli. 592kcal

### WILD MUSHROOM AND DOLCELATTE RISOTTO £16.95 (V)

A mix of Parisian and Oyster mushrooms finished with rocket and freshly grated Italian cheese. 581kcal

- Add chicken. 219kcal £3.00

### FISH AND CHIPS £17.95

Battered cod served with triple cooked chips, minted mushy peas, tartare sauce and grilled lemon. 814kcal

- Add bread and butter. 233kcal £1.50

### PIE OF THE DAY £15.95

Served with mashed potato or triple cooked chips, tenderstem broccoli and a rich gravy. Please ask for allergen and kcal information.

### SRI LANKAN COCONUT CHICKEN CURRY £18.95

Rich Sri Lankan coconut curry with chicken and potato served with rice and Naan bread. 887kcal

### SRI LANKAN SWEET POTATO, CHICKPEA AND DHAL CURRY £16.95 (V) (VGA)

Fragrant spiced curry served with rice and Naan bread. 808kcal

### PASTA OF THE DAY

Freshly made pasta served with a bread roll. Please ask for allergen and kcal information.

## ON THE SIDE

### FRIES £3.50 (V) (VG) (NG) 429kcal

### TRUFFLE FRIES WITH FRESHLY GRATED ITALIAN CHEESE

£4.75 (V) (VG) (NG) 567kcal

### CAJUN FRIES (V) (VG) (NG) £3.75 439kcal

### TRIPLE-COOKED CHUNKY CHIPS (V) (VG) (NG) £3.50 372kcal

### BEER BATTERED ONION RINGS £4.00 (V) (VG) 326kcal

### MIXED LEAF SALAD (V) (VG) £2.50 27kcal

### SWEET POTATO FRIES (V) (VG) (NG) £3.95 472kcal

### SAUTÉED GARLIC TENDERSTEM BROCCOLI (V) (VG) (NG)

£5.00 119kcal

### LEMON MERINGUE TART £6.95 (V)

Served with pouring cream. 587kcal

### BAKED APPLE TART £6.95 (V)

Served with clotted cream ice cream. 501kcal

We are only accepting card payment as a method of payment. Adults need around 2000 kcal a day. **Allergens:** If you have a specific allergen requirement please ask our team for information on the dishes in this menu (V) Vegetarian, (VG) Vegan, (NG) No Gluten Containing Ingredients (VGA) Vegan Alternative Available. Please note our kitchens work with gluten containing products, so we can not guarantee that our dishes will be free of gluten traces. All weights are approximate prior to cooking.

Some items on the menu may contain genetically modified soya or maize and some of our products may contain nuts or derivatives.

Please ask our staff for further information.