

THE BRASSERIE & BAR MENU

Monday – Friday 12.00 – 21.00 (last orders)

Saturday – Sunday 11.00 – 20.00 (last orders)

EGGS

Omelette – 3 eggs, dressed leaves, French fries (V)
Choose your 2 fillings from either ham / spinach / mushroom / smoked cheddar cheese
£9.00

Eggs Benedict – poached egg, ham, toasted English muffin, hollandaise sauce
£8.00

Eggs Florentine – poached egg, spinach, toasted English muffin, hollandaise sauce
£8.00

Eggs Royal – poached egg, smoked salmon, toasted English muffin, hollandaise sauce
£11.25

SANDWICHES & SALAD

Chicken & Bacon Caesar salad
£12.50

The **In & Out** Club Sandwich – French fries
£9.75

Mature cheddar & pickle salad

Smoked salmon & cucumber

Fish Finger Sandwich - crispy gem lettuce, tartare sauce

All served with crisps, mixed leaf salad
£6.50

BURGERS

Classic dry aged beef burger – relish baby gem lettuce, tomatoes, pickled gherkins
£12.50

Crispy buttermilk chicken burger – relish, tomatoes, pickled gherkins
£12.50

Mac & cheese burger - tomato relish, vine tomatoes, pickled gherkins (V)
£12.50

Add additional items – bacon, fried egg, smoked cheddar cheese
£1.50

All served with French fries

Should you suffer from an allergy please ask one of the waiters to assist you. (V) – Vegetarian
Those members that are staying in the Club whom are on the Dinner, Bed & Breakfast package with half a bottle of wine, or 2 pints of draught beer please feel free to choose any dish for your 3 Course meal.

December 3rd 2020

THE BRASSERIE & BAR MENU

TAPAS

(£5 each or 3 for £12.00)

Feta & spinach samosa, raita (V) / Jalapeno poppers, tomato relish (V) /
Marinated olives(V) / Hummus, garlic & rosemary flat bread(V)/ Crispy mozzarellasticks(V) /
Crispy calamari, paprika mayonnaise / Honey & mustard glazed mini sausages /

STARTERS

Soup of the day with crusty roll
£4.50

Whitebait, dressed salad, lemon, brown bread & butter
£9.50

Home cured beetroot and orange smoked salmon, horseradish mousse, marinated
cucumber, baby watercress
£12.50

Breaded camembert, festive cranberry jam, pickled celery, winter leaves
£8.50

MAINS

Traditional roast turkey, chestnut & apricot stuffing, Christmas trimmings
(pigs in blanket, bread sauce, sprouts, roast potatoes, honey glazed parsnip)
£21.50

Red wine braised blade of beef, pancetta dumpling, heritage carrots, winter greens
£18.50

Roast peterhead cod loin, mussel & corn chowder
£19.50

Roast Venison, haunch & hazelnut bon bon, butternut squash, caramelised salsify, chard leek
£31.50

Spinach & ricotta tortellini, roast butternut squash, sage butter (V)
£16.50

Pie of the Week, with seasonal Vegetables
£11.50

Flat iron steak – French fries, beer battered onion rings, bernaise sauce
£16.50

Scampi & French fries, tartare sauce, dressed mixed leaves
£10.75

SIDES

Roast root vegetables / Buttered winter greens / French fries / Honey glazed parsnip
£3.50

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Puddings

*Selection of Club Cheeses, Supplied by Paxton & Whitfield of
Jermyn Street, London Cheesemongers since 1797*

Artisan Biscuits & Chutney £9.50

Bailey's White Chocolate & Orange Bread & Butter Pudding

Crème Anglaise £8.50

Club Fruit Platter £6.50

Amaretti Christmas Pudding

Brandy Butter, Poached Cherries £8.50

A selection of Ice Creams or Sorbets (DBB) £5.50

Pudding wines by the glass 100ml

Botrytis Riesling 'Marlborough' Wairau River 2017 £11.50

Chateau Ramon, Monbazillac 2015 £7.95

Muscat De Rivesaltes, Chateau L'Esparrou 2017 £8.75

Sauternes, Chateau Les Mingets, Bordeaux 2013 £9.75

Fonseca Late Bottled Vintage 2014 £9.50

Fonseca Bin 27 N.V. £7.50

*For those with special dietary requirements or allergies, who may wish to know about the
food or drink ingredients used, please speak to a member of our team. (c) denotes served on
the Club Set Menu*

December 3rd 2020

Coupes

£8.50

Coupe Admiral (Wood's Rum, Coconut Sorbet)

Coupe General (Grand Marnier, Blood Orange Sorbet)

Coupe Nelson (Champagne, Remy Martin, Raspberry Sorbet)

Coupe Wellington (Taylor's LBV Port, Vanilla Ice Cream)

Coupe Normande (Calvados, Apple Sorbet)

Coupe In & Out (Plymouth Gin, Lime Sorbet)

Coupe Den Norske Klub (Aquavit, Lime Sorbet)

Coffee

£2.55

A Selection of Musetti Filter Coffee, Americano, Cappuccino, Latte, Espresso, Macchiato

Tea

£2.55

A Selection of Twining's English Breakfast, Earl Grey, Pepper Mint, Green Tea, Assam, Camomile, Lemon & Ginger, Raspberry & Cranberry

All hot beverages are complemented with petit fours

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