



**O Y S T E R S 2.80**  
**(Porlock Bay or River Yealms)**  
**Served with a Seasonal Vinaigrette**  
**Crispy Tempura Oysters with Chive Mayonnaise 8.95**

### **S T A R T E R S**

**Club House Bisque 6.95**  
Seasoned with saffron and Pernod

**Crab Cakes 8.95**  
Crispy crab cakes served with a celeriac and cox's apple salad

**Crispy Monkfish 7.95**  
Buttermilk fried monkfish tails with shellfish mayonnaise and chives

**King Scallops 12.50**  
Pan fried king scallops with Jerusalem artichoke puree, crispy pancetta and parsley oil

**Mixed Beetroot Salad with Bath Blue (V) 7.75**  
Roast ruby, pickled candy and whipped golden beetroot with Bath Blue and a hazelnut dressing

### **G A M E**

**Pheasant and Heritage Cauliflower 8.95**  
Pan fried pheasant breast on cauliflower puree with heritage cauliflowers and pickled walnuts

**Game Pie 18.95**  
Tender pieces of venison, partridge and grouse in red wine sauce with a puff pastry top and parsnip crisps

**Exmoor Venison 26.50**  
Black pepper and seaweed crusted Exmoor venison loin served with an elderberry and port sauce, plum chutney and Tamarisk Farm kale

**(Game may contain shot)**

Whilst we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.

## M A I N S

### **Club House Fish & Chips 16.95**

Crispy battered hake served with rustic cut chips and minted mushy peas

### **King Prawn Masala 18.95**

Northern Indian king prawn curry served with Basmati rice, mango chutney and a poppadum

### **Grilled Whole Plaice 17.95**

Grilled whole plaice with sea vegetables and brown shrimp butter

### **Grilled Lobster / Thermidor (Half or Whole) 21.00/40.00**

Half or whole grilled lobster served with garlic butter or thermidor sauce, seashore vegetables and rustic cut chips

### **Autumn Spelt (V) 16.95**

Spelt with roast squash, carrot, onion and celeriac topped with Berkswell cheese

### **The Club House Fish Stew 18.75**

Tender pieces of fish simmered in a shellfish sauce with heritage potatoes and fennel served with rouille and Hive bread

## S I D E S

All at 3.95

**Rustic Cut Chips**  
**Heritage Potatoes with Chorizo**

**Tamarisk Farm Salad**  
**Roast Cauliflower and Toasted Almonds**

## D E S S E R T S

All at 6.95

### **Honey Roast Plums and Brambles**

Honey roasted Victoria plums with bramble cream and caramel roasted hazelnuts

### **Sticky Toffee Pudding**

Sweet date sponge soaked in sticky toffee sauce with custard

### **Chocolate Fondant**

Warm chocolate fondant with caramel sauce and vanilla ice cream

### **'Golden Cap' Tart**

Whipped Shipwreck brandy and vanilla cream on chestnut puree and dark chocolate topped with candied walnuts

### **Selection of Granny Gothard's Ice Creams & Sorbets**

Please ask for flavours

1.95 a scoop or 5.00 for 3 scoops

### **Farmhouse Cheese**

**7.00 each or 9.00 for 3**

White Lake Pave Cobble, Cornish Gouda and Bath Blue  
all accompanied with crackers and plum and port membrillo

### **Teas, Coffees and Petit Fours**

See drinks menu

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