

Snacks from the Bar

Afternoon Tea

Available from **2:30 pm** until **5:00 pm**

Cream Tea	£4.75
1 Pot of Tea, 2 Scones, Strawberry Jam, Clotted Cream	
VSC Afternoon Tea	£8.75
<i>Scones, Strawberry Jam, Rhodda's Clotted Cream, Afternoon Teacakes, Finger Sandwiches, a Pot of Tea</i>	
VSC Champagne Afternoon Tea	£15.75
<i>Add a Glass of Champagne to your VSC Afternoon Tea</i>	
1 Scone, Butter, Strawberry Jam	£1.75
2 Scones, Butter, Strawberry Jam	£3.00
Add Rodda's Clotted Cream	£0.75
Rich Fruit Cake (V)	£2.00
Muffins (Selection available at the Bar)	£2.00
Selection of 3 Afternoon Teacakes	£4.75
Selection of Finger Sandwiches	£4.85

British Summer Classic

Ploughman's with a Drink	£9.99
Cheddar, Artisan Bread, Tomatoes, Pickled Onion & Chutney (Choose from either a Pint of Ale, John Smiths, Fosters, a 175ml Glass of Borgo San Leo Rosso, Le Anfora Bianca, Lemonade, Diet Coke, or Coke)	

Check out our weekly British Classics and specials at the Bar

Lounge Bar Hot Snacks

Freshly prepared in the club kitchen from 12 noon until 9 pm

Barbecue Chicken Wings, Bar-B-Q Sauce	£4.25
Breaded King Prawns, Chilli Dip	£5.25
Deep Fried Camembert, Redcurrant Sauce	£4.25
A Portion of Chips	£3.50
Sweet Potato Chips, Homemade Paprika Mayo	£3.75
Garlic Bread with Cheese	£3.95

Burgers

VSC Burger Meal	£8.75
<i>Beef burger in a Floured Bap, Cheddar Cheese, Mushrooms, Bacon, Chunky Chips and Side Salad</i>	
Classic Burger, Double Cheese	£5.75
Plain Classic Burger in a Floured Bap	£5.25
Peri Peri Chicken in Focaccia, Salad	£6.75
Homemade Spicy Veggie Bean Burger in a Ciabatta Bun	£5.00
Add Double Cheese	£0.75
Add Chips	£2.75

Light Salads (All served with Coleslaw & Mixed Salad)

Free Range British Chicken	£8.50
Highland Farm Roast Sirloin of Beef	£8.75
Sussex Ham	£7.75
Scottish Smoked Salmon	£9.25
Falafels with Homemade Hummus	£7.50
Add Artisan Breads and Butter	£2.00

Artisan Baguettes, Sandwiches, Wraps & Pitta

Ciabatta Club Sandwich	£8.75
<i>Chicken, Bacon, Lettuce, Tomato & Mayo</i>	
<i>On Toasted Ciabatta with Chips</i>	
Mozzarella & Tomato Ciabatta	£8.50
<i>Fresh Pesto & Rocket</i>	
Hot Roast Beef, Rocket & Horseradish Mayo Baguette	£5.75
Vintage Cheddar, Tomato, Salad & Branston Baguette	£4.95
Scottish Smoked Salmon & Cream Cheese on Wholemeal	£5.15
Ham Salad Sandwich & Mustard Mayo on White	£4.95
Falafel, Humus, Grated Carrot & Mixed Leaves Wrap	£5.00
Chicken Caesar Wrap	£5.25
Add Chips	£2.75

Hot Beverages

Available from 10.00am until close

Cappuccino Medium	£1.90
Cappuccino Large	£2.10
Coffee Latte Medium	£1.80
Coffee Latte Large	£2.00
Coffee Negro Medium	£1.60
Coffee Negro Large	£1.90
Hot Chocolate	£2.00
Espresso	£1.50
Pot of Tea for one	£1.50
Pot of Tea for two	£2.50
Speciality or Fruit teas	£1.60

Wine List

White Wines

Borgo Sanleo, Pinot Grigio, Delle Venezie 2009 Italy Authentic Pinot, full & fruity.	£15.95
Tapiz Torrontes Mendoza, 2010, Argentina An elegant aromatic nose showing pear, grapefruit & spice.	£22.95
Macon Villages 'Les Florieres', 2009, France Pale lemon gold with a nose of dessert apples and stone fruit.	£19.95
Vermentino Calasole Rocca Di Montemassi Italy Delicately fruity- full & refined.	£23.75
Stoneburn Sauvignon Blanc, 2009, New Zealand Subtle aromas of lemon grapefruit & spices with a hint of tropical fruit.	£18.50
Hardy's Chardonnay Semillon 2009 Australia Fresh fruit driven.	£16.25
Montagny 1er Cru Maison Roche de Bellene. 2008. France A mildly exotic fruit nose that is pretty and elegant, with intense flavours.	£32.95
Le Anfora, Anfora Bianca Italy Light medium & crisp.	£14.75
Klippenkop Chenin Blanc, 2010, Western Cape, South Africa The nose is of honeydew melon & lemon sherbet.	£15.75
Cantiga Bianco Campo De Borja, 2010, Spain The nose shows green apple & yellow plum.	£15.25
Chablis Domaine de La Conceirgerie, 2009, France The nose shows a smoky mineral & aromas of pear apple & hints of toffee.	£26.95
Les Genets Sauvignon Blanc, 2010, France Full of ripe gooseberry fruit flavours, good balanced acidity & a lingering finish.	£15.25

Please note that vintages might vary from time to time

Red Wines

Principi di Butera Riesi, DOC,2007, Sicily Exceptional palate, full of fruit, superb wine.	£18.95
Devlins Mount Shiraz, 2009, South Australia An elegant nose of summer fruits with hints of raspberry.	£18.95
Sasseo Primitivo Masseria Altemura, Italy Full-bodied with loads of fruit & tanins.	£24.95
Bodegas Marques De Reinosa Rioja Tinto 2009 A wonderfully evocative, fruit forward style of Rioja.	£16.95
Chateau Bernot, 2008, France Our 'House' Claret. Youthful with deep ruby colour with a nose full of red fruits.	£16.95
Riposso Valpolicella, Italy Full-bodied with gorgeous colour & fruitful mouth.	£21.95
Hardy's Cabernet Merlot, 2008, Australia Juicy, medium, fruit led.	£16.25
Borgo San Leo Rosso, NV, Italy Lovely, light & refreshing red, blush & full of fruit.	£14.75
Diemersdal Cabernet Sauvignon, 2009, South Africa Rich, opulent black fruits with hints of chocolate and tobacco.	£23.95
Chateau La Cardonne, Cru Bourgeois Medoc, 2004, France Cassis & bilberry in the nose along with notes of cedar & blossom.	£32.00
Stoneburn Pinot Noir, 2009, New Zealand Deep in body & colour. Full nose & lasting mouth.	£21.25
Montepulciano D'Abruzzo Borgo San Leo DOC Full of fruit & tannin.	£17.50

Rose

Les Calades Rosé IGP Pays de L'Herault, 2010, France The nose is youthful & intense, with notes of blackcurrant leaf & raspberry	£14.25
Borgo Sanleo Claretto, 2008, Italy Delightfully fruity & full of berry, slightly petillant, refreshing with full blush	£15.50
Please note that vintages might vary from time to time	

Sparkling & Champagne

Zonin Prosecco, Brut, Italy **£19.25**
Rich & citrus with satisfying fruit finish

Piper-Heidsieck, Champagne Brut, NV, France **£44.95**
Attractive, flavourful, distinctly balanced

Louis Dornier, Champagne Brut, NV, France **£37.95**
House bubbly of the VSC

Moet & Chandon, Champagne Brut, NV, France **£57.25**

Please note that vintages might vary from time to time

Wine by the Glass

Hardy's Cabernet Merlot	125ml	£2.95	175ml	£4.30	250ml	£5.65
Hardy's Chardonnay Semillon	125ml	£2.95	175ml	£4.30	250ml	£5.65
Chateau Bernot 2008	125ml	£3.25	175ml	£4.65	250ml	£6.75
Les Genets Sauvignon Blanc	125ml	£2.95	175ml	£4.15	250ml	£5.30
Borgo San Leo Rosso	125ml	£2.95	175ml	£3.95	250ml	£5.15
Le Anfora Anfora Bianca	125ml	£2.85	175ml	£3.95	250ml	£5.15
Borgo Sanleo, Pinot Grigio,	125ml	£3.05	175ml	£4.30	250ml	£5.55
Les Calades Rose	125ml	£2.95	175ml	£3.95	250ml	£5.05

The Victory Services Club Cocktail Selection

VSC Blue Cocktail	£6.75
<i>Smirnoff Nordic Vodka, Blue Curacao and Lemonade</i>	
Mojito	£5.75
<i>Bacardi White Rum and blend of mint, limes and sugar</i>	
Bramble	£5.75
<i>Bombay Sapphire Gin and a classic combination of blackberries and Sicilian lemons</i>	
Pina Colada	£5.75
<i>Bacardi White Rum and a tropical creamy blend of coconuts, pineapples and fresh limes</i>	

Bottled Beers, Ciders and Ales

Becks	275ml	5%	£3.40
Budweiser	330ml	5%	£3.40
Heineken	330ml	5%	£3.40
Cobra	330ml	5%	£3.40
Kingfisher	330ml	4.8%	£3.40
Magners Original	568ml	4.5%	£4.60
Magners Pear	568ml	4.0%	£4.60
London Pride	500ml	4.7%	£3.95
Old Speckled Hen	500ml	5.2%	£3.95
Newcastle Brown	500ml	4.7%	£3.95

If you have any suggestions or you would like to give us feedback on your food today please fill out a customer feedback form.

Thank You!

**All products are free from Genetically Modified foods.*

Warning: Nut traces may be present in some foods.

**All selections are served at the table and are subject to availability.*

All prices are inclusive of VAT