

Did you know a selection of our ingredients are grown on the roof at the VSC!

STARTERS

TWO WARM BREAD ROLLS AND BUTTER (VE/GF AVAILABLE)
£3.75

CHICKEN, RABBIT & WHOLEGRAIN MUSTARD RILLETTE (GF AVAILABLE)
Cornichons, Bacon Jam, Grilled Sourdough
£13.75

LAMBTON & JACKSON SMOKED SALMON WITH SALMON AND PRAWN ROULADE (GF AVAILABLE)
Pickled Vegetables, Rye Shards, Marie Rose sauce
£14.50

TENDER ASPARAGUS TIPS WITH ASPARAGUS MOUSSE (VE/GF AVAILABLE)
Dill Mayonnaise, Confit Cherry Tomatoes, Brioche Croutons
£14.00

SMOKED BEETROOT & RED ONION CHUTNEY TARTE TATIN (VE)
Baked Kidderton Ash Goats Cheese, Candied Walnuts
£13.25

SOUP OF THE DAY (VE/GF AVAILABLE)
Warm Bread Rolls
£8.75

WHOLE PORTLAND CRAB (GF)
Shredded Iceberg lettuce, Guacamole
£15.00

CLAWSON STILTON, PEAR & FENNEL SALAD (VE/GF)
Mixed Leaves, Endive, VSC Port & Honey Dressing
£13.00

CONFIT DUCK AND MUSHROOM RAGU WITH GNOCCHI (GF AVAILABLE)
Finished with Five Spice Butter & Thai Basil Leaves
Starter £13.50 Main £19.50

SIDE ORDERS £4.50

Triple Cooked Chips • Coleslaw • Onion Rings
Mixed Side Salad • Garlic & Parsley New Potatoes
Seasonal Vegetables

MONDAY - FRIDAY
DAILY CLUB DISH
£18.50

MAIN COURSES

THE GRILL 21-DAY AGED BEEF STEAK (GF)
8oz Premium Rib Eye
Served with
Portobello Mushroom with Chopped Tomato, Spinach and Red Leicester,
Rocket, Triple Cooked Chips
Please Choose From: Peppercorn Sauce or Garlic Butter
£30.00

BEER BATTERED HADDOCK FILLET (GF AVAILABLE)
Triple Cooked Chips, Garden Peas, Fresh Lemon & Tartare Sauce
£19.50

SLOW COOKED LAMB TAGINE WITH ALMOND FLAKES (GF AVAILABLE)
Giant Cous Cous with Med Vegetables, Tzatziki, Tahini Sauce, Poppadom
£23.00

BBQ PORK BELLY (GF)
Sweet Potato Mash, Braised Baby Gem, Radish & Granny Smith Slaw
£18.50

FLAT IRON CHICKEN LEG SCHNITZEL
Confit New Potatoes, Samphire, Pea Petite Pois, Green Aioli
£20.50

VSC 8OZ BURGER (GF AVAILABLE)
Portobello Mushroom, Bacon Jam, Smoked Cheese, Gherkin, Salad,
Fries, Radish & Granny Smith Slaw
£19.50

PAN FRIED SUPREME OF CHALK STREAM TROUT (GF)
Confit New Potatoes, Samphire, Braised Baby Gem, VSC Nasturtium Vierge with Capers
£21.50

KING PRAWN & MONKFISH MASSAMAN CURRY (GF AVAILABLE)
with Aubergine, Red Pepper and Bok Choi, Jasmine Rice, Roti, Lime Chutney
£22.50

DESSERTS

HOMEMADE CHOCOLATE BROWNIE WITH CHOCOLATE GANACHE (VE/GF)
Vanilla Ice Cream
£9.00

BANANA & PINEAPPLE BANOFFEE PIE (VE)
With Caramel Sauce
£9.00

STRAWBERRY & KIWI PAVLOVA (VE/GF)
Mixed Berry Compote, Mango Sorbet
£9.00

RHUBARB & VANILLA PANNACOTTA (GF AVAILABLE)
Poached Rhubarb, Shortbread
£9.00

FRESH FRUIT SALAD (VE/GF)
Pouring Cream or Ice Cream
£8.50

ICE CREAM & SORBET (VE)
Vanilla, Strawberry, Chocolate
Raspberry Sorbet
£3.00 Per Scoop

BRITISH CHEESE PLATE (VE) (GF AVAILABLE)
AGED RED LEICESTER, GUERNSEY SOLSTICE, CLAWSON'S STILTON AND KIDDERTON ASH GOATS
Crackers, Chutney, Grapes
£9.50

GF = GLUTEN FREE VE = VEGETARIAN