

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

STARTERS

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

HOUSE TERRINE (GF AVAILABLE) Chicken Liver Pate, Apricot Coulis, Sour Dough Flute, Onion Chutney £13.75

> CLASSIC PRAWN COCKTAIL WITH BLOODY MARY SAUCE (GF) Avocado Guacamole, Tomato & Iceberg Lettuce Salad £13.00

CHARGRILLED CHICKEN CAESAR SALAD (GF AVAILABLE) Croutons, Ceaser Dressing, Anchovies £9.75/£18.50

CHORIZO, SMOKED HADDOCK & SALMON FISHCAKE Kalamata Mayonnaise, Pickled Cucumber £13.00

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

WHOLE PORTLAND CRAB (GF) Shredded Iceberg Lettuce, Guacamole $\pounds15.00$

 $\label{eq:constraint} \begin{array}{l} \mbox{Vegan Pressed WaterMelon & Coconut Feta Salad (ve/gf)} \\ \mbox{Confit Tomatoes, VSC Garden Salad, Caramelized Walnuts, Lemon & Maple Syrup Dressing} \\ \pounds 12.50/\pounds 17.50 \end{array}$

LOBSTER & PRAWN LINGUINE (GF AVAILABLE) Confit Cherry Tomatoes, Shellfish Bisque, Paprika & Parsley Butter £15.00 / £22.00

SIDE ORDERS £4.50

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

A discretionary 12.5% service charge will be added to your final bill. Please let your server know if you have any dietary requirements or allergies.



MONDAY - FRIDAY DAILY CLUB DISH £18.50

MAIN COURSES

THE GRILL 21-DAY AGED BEEF STEAK (GF) 80z PREMIUM RIB EYE Served with Portobello Mushroom with Chopped Tomato, Spinach & Red Leicester Roquette, 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 $\pounds19.50$

RUMP OF ENGLISH LAMB (GF) Edamame, Pea & Mint Risotto, Confit Carrot, Anchovy & Olive dressing £23.75

PAN FRIED DUCK BREAST WITH SUMMER BERRY JUS (GF) Potato Cake, Bok Choi, Confit Carrot, Five Spice Cracker £22.50

VSC 80Z BURGER (GF AVAILABLE) Portobello Mushroom, Streaky Bacon, Smoked Cheese, Gherkin, Salad, Tomato Chutney, Fries, Red Cabbage Slaw £19.50

PAN FRIED SUPREME OF SALMON (GF) Garlic & Parsley Jersey Royals, Samphire, Peas & Mange Tout, Lemon & Dill Butter Sauce £21.50

SHORT RIB OF BEEF & ASIAN AUBERGINE RED CURRY (GF AVAILABLE) Coconut Rice, Roti, Lime Chutney £22.50

ROAST CHICKEN BREAST (GF) Potato Cake, Summer Vegetables, Peppercorn Sauce £20.50

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DESSERTS

HOMEMADE CHOCOLATE BROWNIE (VE/GF) Chocolate sauce and Vanilla Ice Cream £9.00

LEMON TART WITH A RASPBERRY GANACHE Ginger Ice cream £9.00

BERRY ETON MESS (VE/GF) Mixed Berry Compote, Blueberry Ice cream £9.00

PINEAPPLE, CHILLI & WHITE CHOCOLATE CHEESECAKE Mango Salsa, Honeycomb Ice Cream £9.00

> FRESH SUMMER STRAWBERRIES (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) BARBER'S VINTAGE CHEDDAR, CLAWSON'S STILTON AND COTSWOLD BLUE BRIE, KIDDERTON ASH GOATS' CHEESE Crackers, Chutney, Grapes £9.50

GF = GLUTEN FREE VE = VEGETARIAN

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