

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

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, Tomato & Iceberg Salad

ASPARAGUS, PARMA HAM & CRISPY POACHED EGG (VE/GF AVAILABLE)
Dill Mayonnaise, Confit Cherry Tomatoes, Brioche Croutons
£13.50

OCTOPUS CARPACCIO
Whipped White Bean with Red Pepper & Chilli Coulis
£13.00

SOUP OF THE DAY (VE/GF AVAILABLE)

Warm Bread Rolls
£8.75

WHOLE PORTLAND CRAB (GF)
Shredded Iceberg lettuce, Guacamole $\pounds 15.00$

VEGAN PRESSED WATERMELON & COCONUT FETA SALAD (VE/GF)
Confit Tomatoes, VSC Garden Salad, Honey Dressing
£12.50/£17.50

LOBSTER & PRAWN LINGUINE (GF AVAILABLE)

Confit Cherry Tomatoes, Shellfish Bisque, Paprika & Parsley

Butter

Starter £15.00 Main £22.00

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

CHARGRILLED CHICKEN CAESER SALAD Croutons, Ceaser Dressing, Anchovies £9.75/£18.50

BEER BATTERED HADDOCK FILLET (GF AVAILABLE)

Triple Cooked Chips, Garden Peas, Fresh Lemon & Tartare Sauce £19.50

RUMP OF ENGLISH LAMB (GF)
Asparagus, Pea & Mint Risotto, Aubergine & Caper Caponata
£23.75

PAN FRIED DUCK BREAST WITH CONFIT DUCK CIGAR Potato Cake, Bok Choi, Carrot Puree, Tamarind Sauce £22.50

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

STEAMED SEABASS (GF)

Garlic & Parsley New Potatoes, Samphire, Peas & Mange Tout,

Lemon & Dill Butter Sauce
£21.50

SHORT RIB BEEF RENDANG CURRY (GF AVAILABLE)

Aubergine Bhaji, Coconut Rice, Roti, Lime Chutney
£22.50

ROAST CHICKEN BREAST (GF)
Potato Cake, Summer Vegetables, Peppercorn sauce $\pounds 20.50$



DESSERTS

HOMEMADE CHOCOLATE BROWNIE WITH CHOCOLATE GANACHE (VE/GF)

Vanilla Ice Cream

£9.00

JASMINE TEA & MINT CHARLOTTE (VE)
With Homemade Lemon Curd
£9.00

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

RASPBERRY & WHITE CHOCOLATE CHEESECAKE Fresh Raspberries, Raspberry Ripple Ice Cream £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