

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

PRESSED GAME TERRINE (GF AVAILABLE)

Venison Liver Parfait, Apricot Coulis, Sour Dough Flute, Chutney
£13.75

BLOODY MARY PRAWN COCKTAIL (GF AVAILABLE)

Shredded Lettuce, Guacamole, Fresh Lemon, Caper Popcorn, Rye Shards

£13.00

SOUP OF THE DAY (VE/GF AVAILABLE)

Warm Bread Rolls
£8.75

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

WARM SMOKED HADDOCK FISHCAKE Kedgeree Rice Salad, Coronation Sauce, Spinach & Onion Bhaji £13.75

CARPACCIO OF BEETROOT WITH WHIPPED GOAT CHEESE (VE/GF)
Poached Pear, Caramelised Walnuts, Truffle Honey Dressing
£10.00

SLOW COOKED KOREAN BBQ FLAVOURED PORK BELLY(GF)
Chilli and Garlic Coulis, Red Cabbage Slaw
£10.00

VENISON QUADROTTI WITH GARLIC & SAGE BUTTER
Chipotle Red Pepper Sauce, Mushrooms, Parsnip Crisps
Starter £12.50 Main £19.50

SIDE ORDERS £4.50

Triple Cooked Chips • Coleslaw • Onion Rings Mixed Side Salad • Seasonal Vegetables



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 & Blue Cheese
Rocket, Triple Cooked Chips

Please Choose From: Peppercorn Sauce or Garlic Butter

#30.00

STEAK & KIDNEY PUDDING
Red Cabbage, Honey Roasted Carrot, Truffle Oil Potato & Celeriac Puree
VSC Claret & Wild Mushroom Sauce
£18.75

BEER BATTERED HADDOCK FILLET (GF AVAILABLE)

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

LAMB SHANK WITH VSC PORT & MINT SAUCE (GF)
Red Cabbage, Honey Roasted Carrot, Truffle Oil Potato & Celeriac Puree £22.50

CLASSIC VSC FISH PIE (GF)
Cuts of Fish & King Prawns in a White Sauce topped with Caper Mash, Seasonal Vegetables $\pounds 21.50$

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

MONKFISH TAIL WRAPPED IN PANCETTA WITH ANCHOVY CAPONATA (GF)
Warm Lentil & Vegetable Dhal, Spinach & Onion Bhaji
£22.50

ROAST CHICKEN BREAST WITH CHICKEN KIEV BON BON (GF AVAILABLE)

Bubble N Squeak Cake, Panache of Autumn Vegetables, VSC Claret & Wild Mushroom Sauce

f22.50

CURRIED ROOT VEGETABLE WELLINGTON (VE)
Sag Aloo, Tikka Sauce, Sauteed Broccoli
£18.95



DESSERTS

CHOCOLATE TRUFFLE (VE)
Biscoff Ice Cream, Chocolate Sauce $\pounds 9.00$

LEMON & BASIL POSSET (VE)
Baby Meringue, Raspberries, Tuile
£7.50

APPLE CRUMBLE TART (VE)
Caramel Ice Cream, Sauce Anglaise
£9.00

WHITE CHOCOLATE & BLUEBERRY CHEESECAKE Shortbread, Blueberries, Peach Schnapps Gel £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)

BARBER'S VINTAGE CHEDDAR, CLAWSON'S STILTON, CROXTON MANOR BRIE,

KIDDERTON ASH GOATS' CHEESE

Crackers, Chutney, Grapes

£9.50

GF = GLUTEN FREE VE = VEGETARIAN