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## APPETISERS

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<b>Gordal olives</b>	<b>3.50</b>
<b>Rosemary-infused mixed nuts</b>	<b>3.50</b>
<b>Spicy hummus with sourdough</b>	<b>3.50</b>
<b>Skinny chips</b>	<b>3.50</b>

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## STARTERS

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<b>Minted pea and watercress soup</b> with wholemeal sourdough, served hot or cold	<b>4.50</b>
<b>Seared Scallops</b> with salsify, blood orange and brown shrimp	<b>9.75</b>
<b>North Atlantic prawn and crab cocktail</b>	<b>6.75</b>
<b>Poached duck egg and English asparagus</b> with grain mustard dressing	<b>6.95</b>
<b>Polenta crostini, Jamon Iberico and ricotta</b> with rocket	<b>6</b>

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## MAINS

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<b>Roasted Rack of English Lamb</b> with white asparagus, wild garlic, olive tapenade and basil pesto	16.95
<b>Miso Glazed Mackerel</b> with grilled tenderstem broccoli, shiitake mushroom and crispy shallots	10.25
<b>Rose Harissa Roast Heritage Carrots</b> with smoked aubergine puree, kasha cashew and mixed grain salad	9.25
<b>Cajun Blackened Chicken Salad</b> with poached egg, crunchy oat and nut crumble, parmesan croutons and white anchovies	11.25
<b>Crispy Halloumi</b> with artichoke hummus, heirloom tomato, pestorissa and mixed seeds	11.25
<b>Club Gourmet Beef Burger</b> with lettuce, pickle, tomato relish, French fries and onion rings	11.50
<b>Three-tiered Club Sandwich</b> with chicken, bacon, lettuce, tomato and mayonnaise, served with homemade crisps	7.75

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## DESSERT

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<b>Chocolate and salted caramel ice cream and homemade brownies</b> with pistachio and hot fudge sauce	5.75
<b>Lemon posset</b> with raspberry and shortbread	5.75
<b>Mango and passion fruit mousse</b>	5.75
<b>Eton mess</b>	5.75

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## WINE

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<b>Red</b>	glass 175ml / bottle 750ml
Malbec, Parlez-Vous, France, 2015	5.25 / 17.50
Cabernet Sauvignon, Franschhoek Cellar, SA, 2015	5.70 / 19.50
Merlot, Franschhoek Cellar, SA, 2015	5.70 / 19.75
Shiraz, Honest Valley, Australia, 2016	5.70 / 20.35
Marques d'Ulia, Rioja Crianza, Spain, 2012	5.80 / 21.00
Berry Bros Claret, Bordeaux, France, 2014	6.05 / 22.15
Domaine Roux Bourgogne Pinot Noir, France, 2015	22.50
Château Cissac, Haut-Médoc, France, 2013	39.50
<b>White</b>	
Sauvignon Blanc, Parlez-Vous, France, 2016	5.25 / 17.50
Mr Goose Pinot Grigio, Australia, 2016	5.95 / 19.50
Sauvignon Blanc, Aroha Bay, New Zealand, 2015	6.05 / 20.50
Chardonnay, Macon Uchicy, France, 2015	6.10 / 22.50
Secret de Famille, Cotes du Rhone Blanc Paul Jaboulet Aine, France, 2015	6.95 / 24.00

Please ask a member of staff for recommendations of wine pairings for your meal.  
All prices are before Members' levy discount is applied.

## Rosé

Domaine Antugnac, Languedoc, France, 2015	5.70 / 18.75
Lou Peyrassol Cotes de Provence, France, 2015	6.95 / 24.75

## Sparkling

Prosecco, Spumante La Pieve, Italy	4.90 / 24.25
Champagne Gruet, France	41.50
Laurent Perrier Brut, France	8.20 / 47.35
Laurent Perrier Rosé, France	55.00

## Dessert Wine

Muscat, Beaumes de Venise, 2014	5.40 / 21.55
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### Got something to celebrate?

Your Club offers personalised service you know and trust in a relaxed atmosphere – book a table or private space for your next celebration to make it one to remember.

To find out more, please contact Nicki Davis at [nicki.davis@roehamptonclub.co.uk](mailto:nicki.davis@roehamptonclub.co.uk) or on 020 8480 4233